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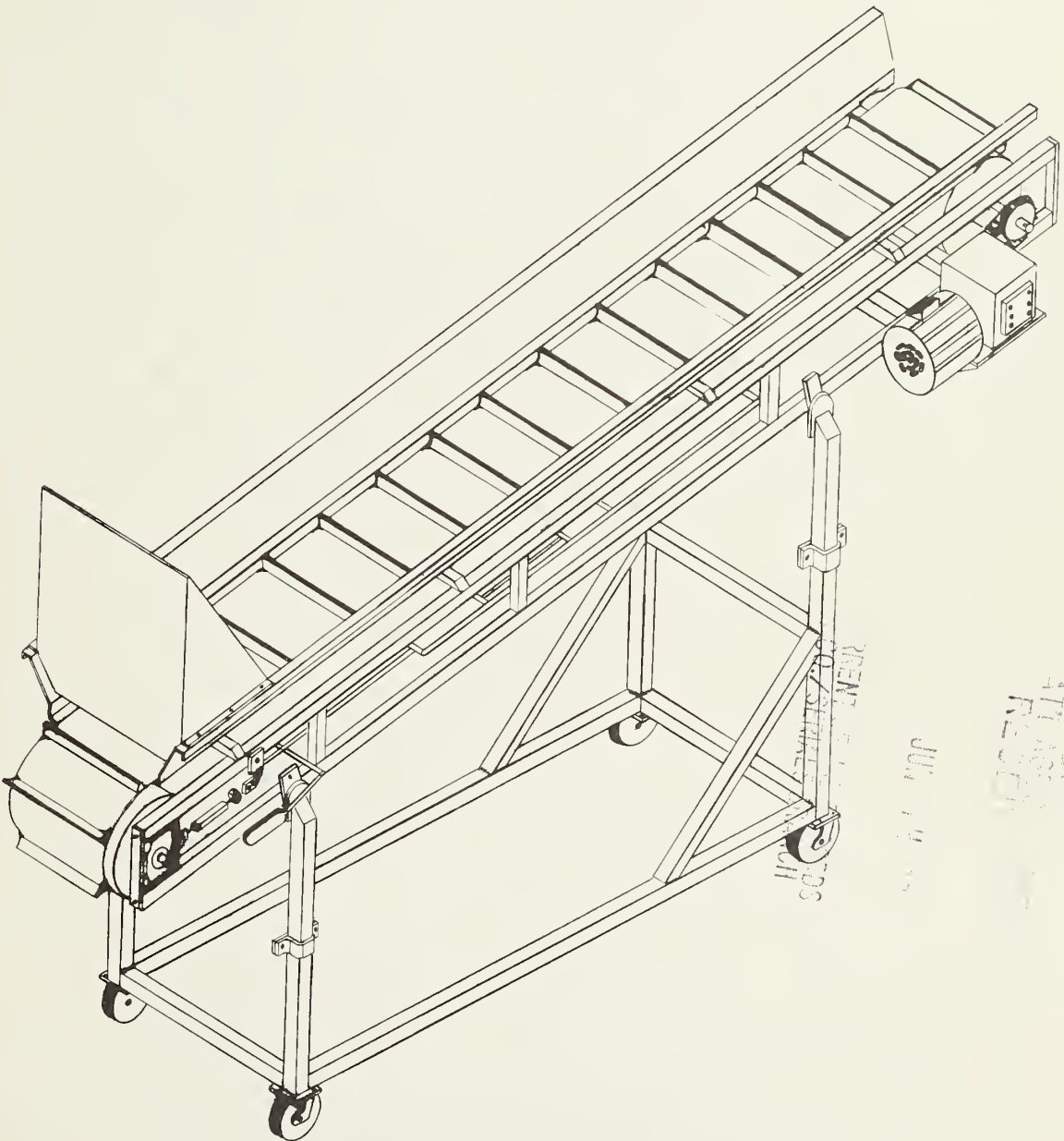
United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Technical  
Services

MPI-2

# List of Accepted Meat and Poultry Equipment





## INTRODUCTION

The Federal Meat Inspection Act and the Poultry Products Inspection Act authorize the U.S. Department of Agriculture (USDA) to require that the slaughter of animals and the subsequent processing of meat and poultry products be done in a sanitary manner. The Food Safety and Inspection Service (FSIS), the agency within the USDA responsible for meat and poultry inspection, administers sanitary requirements for equipment and facilities as one means of ensuring proper sanitation. These requirements are a primary reason for the high level of sanitation routinely practiced in federally inspected meat and poultry establishments.

## EQUIPMENT ACCEPTANCE PROGRAM

The Equipment Review and Standards Branch; Facilities, Equipment, and Sanitation Division (FESD); Meat and Poultry Inspection Technical Service (MPITS), operates the Equipment Acceptance Program. This program is the basis for the fair and uniform application of requirements for the materials of construction and the sanitary design of equipment. Equipment shall be formally evaluated by the Equipment Branch before the USDA inspector will allow its use. This condition applies to new, used, modified and re-conditioned equipment. Equipment manufacturers who want to have their commercially available equipment listed in this publication must submit all information necessary for the formal review and evaluation. However, plant owners or operators are ultimately responsible for insuring that the equipment used in their establishment is USDA accepted.

The Equipment Acceptance Program focuses on correcting problems during the initial development of equipment instead of resolving problems which may result when improperly designed or constructed equipment is put into widespread use. This preventive mode of action benefits equipment manufacturers, food processors, USDA inspectors, and American consumers.

## EXCLUDED EQUIPMENT

Equipment which was in place and in use prior to the creation of the Equipment Acceptance Program or at the time a state inspected establishment becomes federally inspected need not be formally reviewed and accepted provided the equipment is in a good state of repair and it can be operated and maintained in a manner acceptable to the USDA inspector in charge. Plants may transfer this equipment from one federally inspected establishment to another provided both establishments are under the same ownership. The USDA inspector in charge at the receiving establishment will determine if the transferred equipment is in a good state of repair and is installed, operated, and maintained in an acceptable manner.



## EXEMPTIONS

The following categories of equipment need not be formally reviewed and accepted by the Equipment Branch if such equipment is installed, operated, and maintained in a manner acceptable to the USDA inspector in charge.

1. Simple hand tools.
2. Equipment used to prepare packaging materials.
3. Equipment used in transporting packaged goods.
4. Equipment used in inedible departments.
5. Central cleaning systems.
6. Utensil and equipment cleaning machinery.
7. Pails, buckets, etc.\*
8. Pallets for packaged product.
9. Picking fingers.\*
10. Tanks for fully finished oils.
11. Simple can openers.
12. Chutes, flumes, poultry hangback racks, supporting stands, and brackets.
13. Equipment used for storing, transporting, and refining rendered animal fats and vegetable oils.
14. Vegetable cleaning equipment (not applicable to spin type washers/dryers).
15. Insect control units.
16. Shipping containers.
17. Pressure storage vessels for refrigerants (not applicable to CO2 snow making equipment).
18. Water softeners, water heaters, water meters, and chemical dispensers.
19. Can and jar washers/cleaners.
20. Dry spice mixing equipment.
21. Hot air shrink tunnels.
22. Equipment for handling live poultry and meat animals.
23. Air and water filters.
24. Devices for measuring physical characteristics (temperature, pressure, etc.).
25. Casing preparation equipment.

\* The product contact area of this equipment must be USDA accepted for chemical composition. See page 7.

## NON-EXEMPT CONDITIONS

1. Non-meat and non-poultry equipment - Equipment used to prepare a food product(s) that is not subject to the Federal Meat Inspection Act or Poultry Inspection Act but will be combined into a meat or poultry product must be USDA accepted. Equipment used exclusively for non-meat or non-poultry items and located in separate processing areas need not be formally reviewed and accepted by the Equipment Branch. Furthermore, the standards commonly associated with meat and poultry equipment may not always apply to other types of food equipment.

2. Bakery equipment - Equipment installed in processing departments to prepare dough and crust for filling or fabricating operations must be formally reviewed and accepted by the Equipment Branch. However, equipment used in separate rooms for preparing bakery type items need not be formally reviewed and accepted. The USDA inspector in charge will determine if such equipment is constructed and maintained in a manner that will ensure the production of unadulterated products in a clean environment. The standards for meat and poultry processing equipment may not apply to all bakery equipment due to differences in daily cleanup procedures.

3. New establishments - Equipment intended for use in newly constructed establishments must be formally reviewed and accepted by the Equipment Branch if not previously accepted and listed in this publication.

4. Custom made equipment - Plant personnel may build their own equipment or have an outside contractor fabricate equipment for them. Even though it is custom made and not intended for resale, such equipment must be formally reviewed and accepted by the Equipment Branch. The same standards are applicable to custom made equipment as are applicable to commercially available equipment. In addition, the information necessary to review and evaluate custom made equipment is the same as that necessary for commercially available equipment.

Equipment manufacturers or brokers are sometimes not interested in securing USDA acceptance for their equipment. In such events, equipment is considered the same as custom made and establishment personnel are responsible for supplying all the information necessary for the review and acceptance by the Equipment Branch. Establishment operators should be aware of this responsibility before they purchase any equipment. Custom made equipment is accepted only for the submitting establishment and is not included in the list of accepted equipment.

#### PROCEDURES FOR OBTAINING ACCEPTANCE

The acceptance of new, modified, or re-conditioned equipment for use in federally inspected meat and poultry establishments is a two step process. First, Equipment Branch staff officers evaluate the design and construction of equipment by reviewing assembly type drawings with correlated parts material lists. Then, if necessary, USDA inspectors review the inplant operation of equipment and report their findings to the Equipment Branch. Commercially available equipment is accepted and listed in this book if it is determined to be sanitary and complies with all relevant criteria in the Federal Meat and Poultry Inspection Regulations.



1. Review of drawings - Equipment manufacturers, distributors, or establishment operators must submit the assembly type drawings to:

U.S. Department of Agriculture  
Food Safety and Inspection Service  
Facilities, Equipment, and Sanitation Division  
Equipment Branch, Room 2168, South Building  
Washington D.C. 20250  
(202) 447-7386

The complexity and specificity of the drawings will vary depending upon the complexity of the equipment. In general, however, drawings must clearly illustrate the main construction features in top, end, and side views. More complex equipment must be presented to clearly illustrate the product contact areas by cutaway or section and the manner in which these areas are made easily accessible for cleaning and inspection. In addition, each functional component may require separate, detailed drawings. Each submitted drawing shall, without exception, include a correlated parts material list. In addition to identifying the parts by name and/or function, the parts material list must also identify the materials used to construct that part. In particular, components which are painted, plated, or made of synthetic materials shall be indicated. By reviewing the drawings, the Equipment Branch will determine if the materials of construction are acceptable and if the design appears satisfactory and free of safety hazards. In addition, the Equipment Branch will determine if a trial installation is necessary.

2. Trial installation - Trial installation, or experimental use, is the time period in which USDA inspectors review the equipment during inplant operation and report their findings. Establishment operators must request, in writing, a trial installation of commercially available equipment. A written request for trial installation must include:

- (1) the name and location of the equipment manufacturer,
- (2) the exact name and exact model identification,
- (3) the anticipated starting date for use of the equipment, and
- (4) the length of the experimental period.

The experimental use dates are flexible and can be extended by additional written requests. The Equipment Branch, however, may deny an extension if an unacceptable sanitation problem exists.

The Equipment Branch will review the inspector's report and decide to:

- (1) accept the equipment,
- (2) hold for additional reports from other federally inspected establishments,
- (3) report any identified deficiencies to the manufacturer or plant and require modification, or
- (4) reject the equipment.



The establishment operator is provided a letter stating that the Equipment Branch does not object to the continued use of accepted, custom made equipment.

For commercial equipment which is accepted:

- (1) the establishment operator is provided a letter stating that the equipment is acceptable and
- (2) the manufacturer is provided a letter which serves as the proof of acceptance until the equipment is listed in this book.

The letter of acceptance to the manufacturer is no longer valid once the equipment is listed. If the installation of equipment requires significant changes in the present layout, new floor plan drawings showing the equipment in its proper location must be submitted to the Facilities Branch within 30 days of the acceptance.

#### USE OF THE GUIDEBOOK

This book, Accepted Meat and Poultry Equipment, lists the commercially available equipment which has been formally reviewed and accepted by the Equipment Branch. New editions are periodically published for the use of USDA inspectors, equipment manufacturers, and establishment operators. Copies may be purchased from:

Superintendent of Documents  
Government Printing Office  
Washington D.C. 20402

When equipment is listed in this book, the manufacturer must guarantee that all future equipment with the accepted model identification is of the same design, construction, and materials as depicted in the submitted drawings and parts material list(s). Any modification to an accepted piece of equipment shall be submitted to the Equipment Branch for review. Failure to meet this criteria may result in the revocation of the acceptance. Moreover, all future equipment of the accepted design shall be constructed using good workmanship. The USDA inspector may reject the use of equipment of poor quality workmanship. Inadequate service and maintenance, substitution of materials, and faulty installation are also reasons an inspector may reject the use of accepted equipment. Accepted equipment may, after a period of time, begin to show objectionable defects or faults which were not apparent when acceptance was authorized. The equipment manufacturer shall correct any serious problems otherwise the acceptance may be revoked.

The Food Safety and Inspection Service does not sanction the use in advertisements or promotional material of any shield, emblem, legend, or insignia indicating USDA acceptance of equipment. The only authorized reference to acceptance is in letters issued to applicants and in the List of Accepted Meat and Poultry Equipment. Inclusion in this list signifies the equipment complies with Meat

and Poultry Inspection Program sanitary standards. It does not infer compliance with the Department of Labor's Occupational Safety and Health Standards.

Accepted equipment is alphabetically listed by manufacturer's name. The manufacturer's location (city and state) is included. This heading is followed by a listing of that manufacturer's accepted equipment with the corresponding model identifications. For example, an accepted shuttle conveyor (SC) with model numbers 1000, 1192, and 1293 manufactured by Acme Fabricators of Houston, Texas would be listed as follows.

ACME FABRICATORS

Houston, Texas

Conveyor: SC-1000, SC-1192, SC-1293

If these models were of the exact same design and construction (parts material) and differed only in size (eg., width, length), a single model identification could be used. This model identification would be:

ACME FABRICATORS

Houston, Texas

Conveyor: SC-....

The four dots would replace the four digits of each identification since these digits only reflect different sizes of the same conveyor. If these digits represent changes in the design or construction, then the listing would be the three separate model identifications initially depicted. Dots can be used to indicate differences in volume or capacity as well as dimensions.

NOTE: Manufacturers are responsible for notifying the Equipment Branch of any company name changes, mergers, and/or relocations. Without such notification, the Equipment Branch limits an acceptance to that equipment manufactured before the name change, merger, etc. Therefore, equipment manufactured afterward is not necessarily included under the acceptance. Furthermore, plant owners or operators shall not modify accepted equipment (either custom made or commercially available) without first notifying the Equipment Branch. Any modifications to accepted equipment for any reason voids the official acceptance by the USDA.

FREEDOM OF INFORMATION ACT

The Freedom of Information Act, 5 U.S.C., 552, provides that information in the possession of the Federal government must be made public upon request unless certain specified exemptions apply. One of these exemptions covers "trade secrets and commercial or financial information..." [5 U.S.C., 552, (b) (4)]. In order to protect the legitimate commercial interests of those submitting information to the Equipment Branch, the submitting party should identify all material considered to be either a trade secret or confidential commercial or financial information and supply a statement explaining why it is so considered. While this procedure will not guarantee that the information will be exempt



from disclosure, it will ensure that the wishes of the submitting party will be given consideration in any decisions reached.

When the Equipment Branch receives a request for material identified as a trade secret or confidential commercial or financial information, the agency will notify the submitting party before disclosing the information. Questions concerning the Freedom of Information Act and its effect on the procedures of the agency should be addressed to:

Freedom of Information Coordinator  
Food Safety and Inspection Service  
Room 334 - E  
U.S. Department of Agriculture  
Washington D.C. 20250

#### CHEMICAL CLEARANCE (USDA ACCEPTANCE)

Equipment components such as conveyor belts, sealants, coated parts, paints, metal alloys, and plastics, if not previously USDA accepted, shall be reviewed and evaluated by the:

Product Safety Branch  
Compounds and Packaging Staff  
Food Ingredient Assessment Division (FIAD)  
Science, FSIS, USDA  
Building 306, Room 300, BARC-East  
Beltsville, MD 20705

The review, evaluation, and acceptance of materials is based upon the following information supplied to the Product Safety Branch.

1. A brand name, code, part number, or other designation which specifically identifies the material to be evaluated.
2. A description of the intended use of the material. For examples, direct or indirect contact; high temperature; low temperature; high pressure; high friction; etc. (Unless otherwise specified, belting material will be evaluated for direct contact).
3. The complete chemical composition of the material. Dyes and pigments should always be identified by the 5-digit Colour Index Constitution number or structural formula. All other major and minor constituents must be identified by proper chemical names. If the material is used in direct contact with food, the constituents should be listed by proper chemical name as appears in the appropriate Food Additive Regulations (Title 21, Code of Federal Regulations) or by reference to previous USDA acceptance. If a proprietary formulation is used as an ingredient of the material, that ingredient may be identified by its trade name and its manufacturer may submit the chemical composition to the Product Safety Branch in behalf of the component manufacturer.

NOTE: TECHNICAL DATA SHEETS, ADVERTISING LITERATURE, AND OTHER SIMILAR MATERIALS MAY BE USEFUL. HOWEVER, USDA ACCEPTANCE WILL NOT BE BASED SOLELY UP ON THIS INFORMATION.

Chemical formulations disclosed to the Product Safety Branch are retained in a confidential file and used only to evaluate the chemical acceptability of the material. Although suppliers may submit information to the Equipment Branch, they are encouraged to submit this information directly to the Product Safety Branch.

Equipment manufacturers should be aware that compiling and evaluating all of the necessary information on chemical composition may be a lengthy, time-consuming process. Therefore, equipment manufacturers may want to consult with their component suppliers regarding USDA acceptance of materials prior to submitting equipment for evaluation.

### ACCEPTABLE MATERIALS

Equipment shall be constructed of materials that will not deteriorate from normal use under the anticipated environment. Therefore, equipment in meat and poultry plants must be constructed of materials that will withstand the generally humid operating environment and high pressure, hot water cleaning with strong chemical cleaning agents. In addition, equipment surfaces shall be smooth; corrosion and abrasion resistant; shatterproof; nontoxic; non-absorbent; and not capable of migrating into food product (staining).

The series 300 (18-8) stainless steel is acceptable for general use. Other series have been used for construction of meat and poultry equipment, but their use is limited because they tend to rust or discolor in certain applications. The abbreviation "S/S" is used throughout this publication to denote stainless steel construction.

Aluminum may pit and corrode when exposed to certain chemicals. When friction occurs between aluminum and meat or fat, a black oxide is produced which discolors the meat. Anodizing the aluminum does not eliminate this problem. Therefore, the use of aluminum is limited to applications where the metal does not contact the product or in which the product is suspended in water.

Surface coatings and platings may be used if the base material is nontoxic and rendered non-corrosive and the plating material is USDA accepted. Chrome, nickel, tin, and zinc (galvanization) platings will generally be acceptable for most appropriate applications. USDA acceptance of other plating materials and processes can be obtained from the Product Safety Branch. Surface coatings and platings must remain intact. If a surface coating or plating begins to peel or crack, the local FSIS inspector will disallow the use of the equipment.

Paints, cold galvanizing compounds, and surface coatings with characteristics similar to paints may be used if USDA accepted but not in or above the food product zone.



Plastics and metal alloys may be used if USDA accepted for the intended purpose and the physical characteristics are acceptable to the Equipment Branch. A representative sample of the material must be submitted to the Equipment Branch for evaluation.

Hardwood may be used for dry curing meat. In addition, solid (unlaminated) pieces of hardwood are acceptable as removeable cutting boards provided the wood is maintained in a smooth, sound condition and is free from cracks. Hardwood cutting boards must be the shortest dimension which is practical (preferably not exceeding 3 or 4 feet).

#### UNACCEPTABLE MATERIALS

Cadmium, antimony, and lead are toxic materials that cannot be used as materials of construction either as a plating or the plated base material. Lead, however, may be used in certain alloys in an amount not exceeding 5%.

Enamelware and porcelain are not acceptable for handling and processing food product.

Copper, bronze, and brass are not acceptable for use in the product zone. These materials may be used in air and water lines or for gears and bushings in component parts outside the product zone.

Leather and fabric are not acceptable materials.

#### DESIGN AND CONSTRUCTION

1. Equipment shall be designed so that all product contact surfaces can be readily and thoroughly cleaned with high temperature, high pressure water and caustic soap solution. Components such as electric motors, electric components, etc., which cannot be cleaned in this manner shall be completely enclosed and sealed.
2. All product contact surfaces shall be visible (or easily made visible) for inspection.
3. All product contact surfaces shall be smooth and maintained free of pits, crevices, and scale.
4. The product zone shall be free of recesses; open seams; gaps; protruding ledges; inside threads; inside shoulders; bolts; rivets; and dead ends.
5. Bearings (including greaseless bearings) shall not be located in or above the product zone. In addition, bearings shall be constructed so that lubricants will not leak or drip or be forced into the product zone.

6. Internal corners or angles in the product zone shall have a smooth and continuous radius of one-fourth inch or greater. (Lesser radii may be used for proper functioning of parts or to facilitate drainage provided these areas can be readily cleaned).
7. Equipment shall be self-draining or designed to be evacuated of water.
8. Framework of equipment (if not completely enclosed and sealed) shall be designed to use as few horizontal frame members as possible. Furthermore, these components shall be rounded or tubular construction. Angle iron is not acceptable except as motor supports.
9. Equipment shall be designed, constructed, and installed in a manner to protect personnel from safety hazards such as sharp edges; moving parts; electric shocks; excessive noise; and any other hazards. Safety guards shall be removeable for cleaning and inspection purposes.
10. Welds shall be smooth, continuous, even, and relatively flush with the adjacent surfaces.
11. Equipment shall not be painted on areas which are in or above the product zone. (Other areas may be painted if the paint is USDA accepted).
12. External surfaces shall not have open seams, gaps, crevices, and inaccessible recesses.
13. Where parts must be retained by nuts or bolts, fixed studs with wing nuts shall be used instead of screws to a tapped hole.
14. Gasketing, packing materials, O-rings, etc., must be nontoxic, nonporous, nonabsorbent, and unaffected by food products and cleaning compounds.

## INSTALLATION

Stationary equipment or equipment not easily moveable (i.e., no casters) shall be installed far enough from walls and support columns to allow thorough cleaning and inspection. In addition, there must be ample clearance between the floor and the ceiling. If these clearances are not possible, then equipment shall be sealed watertight to the surfaces. All wall mounted cabinets; electrical connections; and electronic components shall be at least one inch from the wall or sealed watertight to the wall.

Major pieces of equipment shall be shown on approved blueprints before installation. Drawings shall be submitted within 30 days of acceptance for equipment which is initially installed on an experimental basis.



## WATER USAGE

1. Water wasting equipment - Water wasting equipment shall be installed so that waste water is delivered into the drainage system through an interrupted connection without flowing over the floor, or is discharged into a properly drained curbed area. Waste water from cooking tanks, soaking tanks, chilling tanks, and other large vessels may be discharged for short distances across the floor to a drain after operations have ceased and all product has been removed from the area.

2. Protection of water supply - An air gap shall be provided between the highest possible level of liquids in equipment and a directly connected water supply line(s). The air gap must be at least twice the diameter of the supply side orifice. If submerged lines are unavoidable due to design considerations, then the equipment must include a functional vacuum breaker which will, without fail, break the connection in the event of water pressure loss.

3. Re-circulation of water - Equipment which re-circulates water as part of its intended function shall be equipped with sanitary recirculating components if the water directly or indirectly contacts food product or the product contact surfaces. For examples, recirculating pumps shall be accepted for direct product contact and piping must be easily demountable with quick disconnect mechanisms at each change of direction.

In addition, establishment operators using equipment or systems which re-circulate water must have written approval of a water re-use procedure. This approval must be obtained from:

Water Re-Use Committee  
MPI Technical Services  
Food Safety and Inspection Service  
Room 1140, USDA - South  
Washington D.C. 20250

4. Valves on drainage outlets shall be easily demountable to the extent necessary for thorough cleaning. Overflow pipes shall be constructed so that all internal and external surfaces can be thoroughly cleaned.

## CLEAN-IN-PLACE (CIP) SYSTEMS

Sanitation procedures for CIP systems must be as effective as those for cleaning and sanitizing disassembled equipment. Only equipment which meets the following criteria may be cleaned in place. Any equipment or portions of equipment not meeting these requirements shall be disassembled for daily cleaning and inspection.

1. Cleaning solutions, sanitizing solutions, and rinse water shall contact all interior surfaces of the system.

2. All internal surfaces shall be either designed for self draining or physically disassembled for draining after rinsing.

3. Pipe interiors shall be highly polished (120-180 grit) stainless steel or some other acceptable, smooth surfaced material which is easy to inspect.

4. Easily removeable elbows with quick disconnect mechanisms shall be located at each change of direction.

5. All sections of the system shall be capable of being completely disassembled for periodic inspection of all internal surfaces.

6. All sections shall be available for inspection without posing any safety hazard to the inspector.

### PIPING SYSTEMS

Piping systems used to convey edible product (including pickle solutions) shall be readily disassembled for cleaning and inspection. Pumps, valves, and other such components shall comply with the sanitary requirements for USDA acceptance. Piping systems must be designed so that product flow will be smooth and continuous i.e., no traps or dead ends. Pipes must be either 300 series stainless steel or a USDA accepted plastic.

The above requirements apply to systems for conveying raw fat and to re-circulate cooking and frying oils. Black iron pipes with threaded or welded joints are acceptable for conveying completely finished, rendered fats. Continuous rendering is not considered complete until after the final centrifuge.

Pipeline conveying systems for aseptic processing and packaging shall comply with the requirements outlined in the Guidelines For Aseptic Processing and Packaging Systems In Meat and Poultry Plants. This publication is available from the Equipment Branch.

### EQUIPMENT STANDARDS

The primary purpose of the Equipment Acceptance Program is to ensure that meat and poultry equipment is designed and constructed in a manner that it can be cleaned and inspected. When applicable, however, the Equipment Branch will impose any appropriate standards or agency requirements for operation and output.

Conditions of Use - The acceptance of equipment and the subsequent listing in this book is based on the assumption that the equipment will be used in accordance with all applicable regulations of the Food Safety and Inspection Service and/or any other governmental agency which may have regulatory authority applicable to the manufacture, distribution, and/or operation of the equipment. Furthermore, acceptance of equipment for sanitary design and



construction must not be misconstrued as an acceptance of any processing or slaughter procedure(s). Acceptance by the Equipment Branch is contingent upon the appropriate use of the equipment as defined and/or limited by the Meat and Poultry Inspection Regulations. Procedures involving the use of equipment in a manner that deviates from its normal, expected use and/or the applicable regulations must be reviewed by the Processed Products Inspection Division or the Slaughter Inspection Standards and Procedures Division (as applicable).

In some cases, accepted equipment must be used only under certain specified conditions (i.e., conditions of use, 9CFR 381.53 and 308.5). For example, some slaughter equipment requires sterilization between use on each animal. Therefore, sterilizers must be provided in conjunction with the equipment otherwise the equipment is not acceptable for its intended purpose. These conditions of use appear in parentheses beside the listing of the accepted equipment.

#### MAGNETIC TRAPS AND METAL DETECTORS

The extensive exposure of some products to metal equipment such as grinders, choppers, mixers, shovels, etc., causes the possibility of metal contamination. Magnetic traps have been found effective in removing iron particles from chopped or semi-liquid products. However, these magnetic traps are not useful for removing nonmagnetic metals such as stainless steel or aluminum. Therefore, the use of electronic metal detectors is highly recommended for sausage emulsions, can filling lines (especially baby foods), etc. Metal detectors are usually installed so an alarm (either a bell or light or both) is activated when a metal fragment is in the detection zone. The production line should stop automatically when the detector is activated. Alternatively, some systems are arranged so that the portion of the product containing the metal contaminant(s) is automatically removed from the production line.

The Food Safety and Inspection Service does not currently regulate the use of metal detectors for normal production. The agency does encourage meat and poultry plant operators to voluntarily use metal detectors whenever possible. The Equipment Branch reviews and evaluates metal detectors using the same sanitary standards applied to other types of equipment.

The sensitivity and reliability of metal detectors varies depending on aperture size, type of food product, frequency and method of calibration, and numerous other variables. Since many of the involved factors are not related to the design of the unit itself, the Equipment Branch does not currently classify metal detectors. However, the following classification standard is offered on a voluntary basis.

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Classification*	Spherical Diameter	Type of Metal
A	1/32 inch	316 stainless
B	1/16 inch	316 stainless
C	1/ 8 inch	316 stainless
D**	---	---

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\*To test a metal detector, a metal sphere of the size and type indicated (generally imbedded in an acceptable, non-metallic material) is passed through the center of the aperture. The detector must detect in at least 9 of the 10 pass throughs to qualify for the applicable classification.

\*\*The "D" classification identifies those detectors which are either not sensitive to the 1/8 inch level or are installed in a manner that prevents testing in the described fashion.

#### CONVEYOR BELTS

Conveyor belts used in direct contact with food product must be moisture resistant and nonabsorbent. Cotton carcass belts must have the edges sealed with the same material as is used for the food contact surface. In addition, belting material must be chemically acceptable.

#### JET-VACUUM EQUIPMENT

Equipment used for cleaning jars or cans shall have safety devices to indicate malfunction of either jet or vacuum elements. If necessary, vents to the outside shall be provided to control exhaust currents and to prevent dust and/or paper particles from being blown back into cleaned containers.

#### HOSES

Hoses used for product contact shall be accepted by the Equipment Branch. Rubber hoses or rubber-lined hoses are acceptable for water or steam lines where breakdown for cleaning and inspection is not necessary. Rubber and rubber-lined hoses are not acceptable for product contact or for re-circulating water into and out of product contact areas.

### PICKLE LINE

Pickle lines shall be either stainless steel or some other USDA accepted material. If re-circulated, pickle shall be filtered and re-circulated through a system that can be disassembled to the extent necessary for thorough cleaning and inspection.

### SMOKEHOUSES, OVENS

Smokehouses or ovens must be designed for easy cleaning and inspection of all inner and outer surfaces. Ducts shall be designed to be easily disassembled to the extent necessary for thorough cleaning and inspection. Spray heads for dispensing liquid smoke must be mounted below the level of the rails and trolleys. If liquid smoke is to be recirculated, the pump and pipelines must be of sanitary type construction. Liquid smoke cannot be recirculated if product is on rack trucks.

### SCREENS AND FILTERS

Screens and straining devices shall be readily removeable for cleaning and inspection and shall be designed to prevent incorrect installation. Permanent screens shall be constructed of non-corrosive metals. Synthetic filter materials shall be USDA accepted (for direct or indirect contact, as applicable). Filter paper shall be single service. Filter cloths shall be washable.

Asbestos is not acceptable for use as filtering material or for any other purpose.

### OZONE PRODUCING EQUIPMENT

Equipment which produces ozone may be used only in coolers designated for aging meat. The ozone concentration in the air must be measured and recorded with appropriate devices and cannot exceed .1 ppm. Ozone generating equipment shall be turned off and the ozone permitted to dissipate before USDA inspections are performed.

### VENT STACKS FROM HOODS

Vent stacks from covered cooking vats or hoods over cook tanks and CO2 equipment should be arranged or constructed so as to prevent drainage of condensate back into the product zone.



## ULTRAVIOLET (UV) LAMPS

Ultraviolet lamps which generate ozone are restricted for use as described under Ozone Producing Equipment above. UV lamps which do not produce ozone may be used in any area provided shields are used to prevent exposure of inspectors to direct or reflected UV rays. Otherwise, rooms where unshielded UV lights are used shall be equipped with switches at all entry points so the units may be turned off before inspectors enter. These switches shall be identified with suitable placards such as, "Ultraviolet Lights". Inspectors shall not enter areas where unshielded UV lights are burning because of possible damage to skin and eyes.

## HEAT EXCHANGERS

Heat exchangers may be used to heat or cool product. Heat exchangers may also be used to heat or cool gasses or liquids which directly contact product. However, extreme caution shall be exercised to prevent contamination. Inspectors and plant personnel shall be alert to the following conditions and requirements.

1. Only heat exchanger media accepted by the Product Safety Branch (see page 7) can be used for applications involving food product. Common materials such as brine or ammonia need not be submitted for review. Under no circumstances can toxic materials be used.
2. Heat exchangers shall be routinely pressure tested to ensure that pinholes, hairline cracks, loose fittings, or other similar defects are not present. Presence of off-color, off-odor, and/or off-flavor may indicate leakage. Frequent depletion of heat exchange media may also indicate leakage.
3. Pressure on the product side shall be higher than the media side.

## INPLANT TRUCKS

Trucks used to transport product within the plant should be constructed of stainless steel. However, galvanized metal is acceptable provided it is maintained in a good state of repair and is regalvanized when necessary. Trucks should be free of cracks and rough seams. Metal wheels should be avoided as they cause deterioration of the floor surfaces. All trucks should have some means of affixing a tag. This can be accomplished by drilling two holes approximately 1 inch apart in the lip of the truck to accomodate string or wire.



## AIR COMPRESSORS

Compressed air may be used to directly contact product and/or product contact surfaces provided the air is filtered before entering a compressor and it is clean and free of moisture, oil, or other foreign material when contacting product or product contact surfaces. Lubricants and coolants directly contacting air shall be accepted by the Product Safety Branch (see page 7).

Compressed air storage tanks shall have a drain. Water and oil traps must be located between storage tanks and the point of use. Spent air must be exhausted in a manner to prevent product contamination.

Air directly contacting product or product contact surfaces shall be filtered as near the air outlet as feasible. Filters shall be readily removeable for cleaning or replacement and shall be capable of filtering out 50 micron particles (measured in the longest dimension). Air intake on votators shall also be filtered.

## PRODUCT RECONDITIONING EQUIPMENT (for meat)

Product which is accidentally soiled may be cleaned on a separate, conveniently located wash table or sink. This wash station shall be properly equipped with sprays and a removeable, perforated plate to hold product off the bottom. The station shall be identified as a "product wash station" and cannot be used for hand or implement washing.

## ELECTRIC CORDS

Accepting the use of electric cords shall be based on both sanitary and safety considerations. Drop cords suspended from the ceiling may be retractable and used to connect portable equipment on an as needed basis if the cords are properly wired to the power source. Electric cords shall not be strung across the floor even on a temporary basis.

## ELECTRIC INSECT TRAPS

Electric insect traps may be used in edible product handling and storage areas provided the following conditions are met.

1. The equipment shall be made of acceptable non-corrosive materials.
2. The electrified components are either apparent or properly identified; insulated from non-electrified components; and covered with a protective grille to prevent electric shock hazard.

3. The equipment shall have a removeable shelf or drawer which collects all trapped insects.

4. The equipment is designed and constructed so that all dead insects are trapped in the removeable shelf or drawer. (Insects must not collect on the protective grille).

Removeable drawers or shelves shall be emptied as often as necessary. If the drawer or shelf becomes full of dead insects, then the fourth requirement above cannot be met so the equipment shall be rejected for use. Dead insects must be removed from the unit before they create an odor problem. They cannot be left in the unit as "bait".

#### INEDIBLE PRODUCT EQUIPMENT

Containers for handling and transporting inedible products shall be watertight; maintained in a good state of repair (no rust or corrosion); and clearly marked with an appropriate identification. All inedible product containers in the plant shall be uniformly identified. Inedible product containers shall be cleaned before being moved into an edible products department.

Metal barrels, tanks, or trucks may be used for holding inedible poultry products in specially designated inedible product rooms. Alternatively, the containers may be stored outside the building provided the storage area is paved, drained, and conveniently located. These storage areas shall also be equipped with nearby hose connections for cleanup.

#### BAND-TYPE CARCASS SPLITTING SAWS

Wasted flush water must not be allowed to contact carcasses, operators, or surrounding equipment. Accepted band-type saws include drain hoses designed to contain and divert wasted flush water to a convenient drain without having the water flow across the floor. The following guidance is provided on the basic conditions which normally must be met to assure sanitary use of band-type splitting saws:

1. As currently designed and constructed, band-type saws are not acceptable for use prior to viscera inspection. Until a determination based on the viscera inspection can be made and the affected carcass is suitably identified, each carcass is presumed to be potentially suspect. Consequently, splitting saws would require sanitization between each carcass. This is an unrealistic condition of use given the current design.

2. If used following viscera inspection, band-type saws need only be sanitized after splitting carcasses which have been marked or tagged for further inspection or when abscesses or other hidden disease conditions or contamination are cut into during splitting.

3. A suitable area and accessory equipment (such as sterilizing tanks, racks, etc.) must be available for sanitizing the band-type splitting saws. A sanitization method is not acceptable unless all bone dust and other debris is removed from the housing PRIOR to the exposure of the saw blade to 180 degree F. water. In addition, the blade must be exposed to the 180 degree F. water for a minimum of eight seconds.

#### DEFINITIONS

Accessible: Easily exposed for regular cleaning and inspecting with simple tools such as those normally carried by cleaning personnel.

Readily accessible: Easily exposed to sight and touch for regular cleaning and inspecting without the use of tools.

Removeable: A component part can be separated from the principal part with simple tools such as a screwdriver, pliers, or open-end wrench.

Readily cleanable: The equipment can be cleaned with hot water, cleaning agents, and scrubbing implements normally used by cleaning personnel.

Corrosion resistant material: A material which maintains its original surface characteristics under prolonged exposure to the normal environment including product, ingredients, ambient conditions, and cleaning and sanitizing materials.

Acceptable materials: Materials which have been found to be chemically acceptable and physically suitable for the purpose intended.

Sealed: Having no openings that permit the entry of product, dirt, or moisture.

Product zone: All surfaces of the equipment which may normally be directly or indirectly exposed to product or ingredients.

Nonproduct zone: All surfaces of the equipment outside the product zone.



## - A -

A & J Manufacturing Company  
ENGLEWOOD, COLORADO  
Can Separator, AFC Series:  
100-..

A.B.C. RESEARCH CORPORATION  
GAINESVILLE, FLORIDA  
Culture Dispenser: JB80GW

ABEX CORPORATION  
COLUMBUS, OHIO

Meat Press w/Index Table: WT-12,  
WT-12G, WS-12, WS-12G, FH-20, FH  
-20G, FN -50

ABR FOOD MACHINERY INTERNATIONAL, LTD.  
OAKVILLE, ONTARIO, CANADA  
Dicer: ABR  
Sausage Link Cutter: Hy-Cut,  
C, D, & E  
Vacuum Meat Tumbler: T-150  
Ham Tumbler: HT-8

ACCUFLEX INDUSTRIAL HOSE, LTD.  
GUELPH, ONTARIO  
Hose: 106, 107 & 108, 206

ACCU-RATE DIVISION OF MOKSNES  
MGS., INC. WHITEWATER, WISCONSIN  
Sanitary Dry Feeder: 612

ACURATE  
WHITEWATER, WISCONSIN  
Sanitary Dry Feeder: 1200 Series,  
312

ACCURATE METERING SYSTEMS, INC.  
ELK GROVE VILLAGE, ILLINOIS  
Electro Magnetic Flowmeter: IZI  
Series: 3/4", 1", 1 1/2", 2", 2  
1/2", 3", 4"

ACME PACKAGING A DIVISION OF  
INTERLAKE, INC. OAKFOREST, IL  
Clipper Machine: "Silver-Lok"  
R73K3

ACRISON, INC.  
MOONACHIE, NEW JERSEY  
Blender: 350  
Meat Feeder: 105 -S -.-  
Volumetric Feeder: 1015-S-.-  
Volumetric Feeder: 101-S-.,  
130-S-

ADAM EQUIPMENT COMPANY  
BELMAR, NEW JERSEY  
"Adamatic" Revent Rack Ovens:  
1X1 DFS 75/50, 2X1 DFS 75/50,  
Midi RM 1X1, 1X1DFS 100/60,  
2X1DFS 100/60, 1X1 DFS 180

ADAMS INTERNATIONAL  
SOUTH BLOIT, ILLINOIS  
Baked Collette Machine: RF...

ADCO  
SANGER, CALIFORNIA  
Carton Machine: 15 D -SS, 15 E  
-SS, 15 F -SS, 15 D -E C, 15 E  
-EC, 15 F -EC

ADVANCE FOODS SERVICE  
WESTBURY, NEW YORK  
Tables: 91 -...., 92 -....,  
40 Series and 90 Series, OB  
-Series  
S/S Pans: 20 Series

ADVANCE WEIGHT SYSTEMS, INC.  
GRAFTON, OHIO  
S/S Scale: 200

ADVANCED FOOD SYSTEMS DIV. OF ACRALOC  
CORP., OAK RIDGE, TENNESSEE  
"Chub -Pak" Conveyor: 3712  
Primal Overwrap Table: 93072-40  
Saw Table:  
Lug Racks: 13069  
Landing Table: 93071  
Infeed Table: 93068  
Vacuum Pack Table: 9307-0  
Bone & Fat Conveyor: B-3800  
Trimming Conveyor: E-3808  
3-Tier Boning Conveyor: AR-3814  
Vacuum Nozzle: 3500  
Vacuum Nozzle with Extension:  
3500-A  
Shrink Tunnel: 3602

AEW NORTH AMERICA, LTD.  
DEERFIELD, ILLINOIS  
Saw Roller Table: 900  
Band Saw: AEW-350, AEW -400,  
AEW-900  
Automatic Portioning Saw: APS-200  
Band Saw: AEW-350M, AEW-400M,  
AEW-900M  
Automatic Sawing System: HS-400-.

AFTEC, INC.  
JEFFERSONVILLE, INDIANA  
Thermodyne Cooker: THS-..

AGA GAS, INC.  
CLEVELAND, OH  
Cryogenic Freezer: M-60-12, M-90-12,  
M-120-12

AGGIE BONING CORPORATION  
ESTHERVILLE, IOWA  
Boning Machine: Water Pressure 1

AIRCO CRYOGENICS  
IRVINE, CALIFORNIA  
CO2/LN2 Freezing Tunnel: KFT-...  
CO2/LN2 Spiral Freezer: KF-..  
-....S  
Spiral Cooker CC-28-8005

AIRCO INDUSTRIAL GASES  
MURRAY HILL, NEW JERSEY  
Dri-Pack Snow Dispenser: 285048,  
24875 W/Evacuator: 285101  
W/Exhaust Hood: 24875  
CO2 Dri-Pak: 50 HX, 51 HP  
CO2 Snow Horn: 1.25, 3.75, 6.25X,  
5H8X  
CO2 Snow Horn (Use with an  
acceptable hood and exhaust  
system): LVSH-7, EHS -..  
CO2 Tumble Freezer: 18X15, 18X20,  
18X25  
CO2 Snowing System: 13628

Liquid Nitrogen Freeze Tunnel: 420  
-6-67  
Dry Ice Pelletizer: P-250, P-500,  
P-1000  
"Kwick-Chill" Snow Hood 28-5460  
CO2 Injector (Bottom Mount):  
LV-D-2308966, B-2-286142  
Liquid Nitrogen Chilling Spray  
Manifold: C-1-309082 (Use with  
an acceptable hood and exhaust  
system.)  
CO2/LN2 Freezing Tunnel: KFT-...  
CO2/LN2 Spiral Freezer: KF-.....S  
Spiral Cooker: CC-28-8005

AIR PRODUCTS & CHEMICALS, INC.  
ALLENTOWN, PENNSYLVANIA  
Cyro-Quick Freezer: RP. -.... -C,  
R-...  
CO2 Snow Accumulator: CSA-...  
CO2 Snow Hood: CPS-....-...  
CO2 Tunnel Freezer: CP-....-PO  
CO2 Snow Generator CSG-...  
w/Suitable Exhaust System  
Carbon Dioxide Snowing Hood  
w/Suitable Exhaust System:  
CBS-....-AL

AJINOMOTO USA, INC.  
NEW YORK, NEW YORK  
Noodle-making machine: NM-100G,  
NM-100S  
Shaomi Machine: DEC-100S  
Chao-Tus Machine: DEC-100G  
Compact Wrapper w/Conveyor: 27  
Sliding Conveyor: 27-A

ALAMO REFRIGERATION  
SAN ANTONIO, TEXAS  
Freezer Tunnel: 75-3300-24-1200

THE ALBERT COMPANY  
YORBA LINDA, CALIFORNIA  
Patty Former: SM-101-1

ALBIN PUMP, INC.  
ATLANTA, GEORGIA  
S/S Sanitary Pump: SLP-...

ALDEN ENGINEERING COMPANY  
FOXBORO, MASSACHUSETTS  
Boning Conveyor: BC  
Fat Conveyor: BC-F  
Combination Boning Conveyor: BC-BF  
Wire Belt Conveyor: WB, WB-1, WB  
-V  
Feed Hopper: FH-B, FH-H  
Rotary Packing Table: MB-LS  
Conveyor: BC-B, ABC-B  
Vat Dumper: VD  
Mesh-Belt Conveyor: MB  
Inclined Cleated Belt Conveyor: CB  
Conveyorized Boning Table: BC-FB  
Lazy Susan Table: LS

THE ALEMITE COMPANY  
TIMONIUM, MARYLAND  
Pump: 7846-A, 7846-6

ALFA-LAVAL  
FT. LEE, NEW JERSEY  
Decanter-Centrifuge: CFSNX-...,  
NX-..., CFNX-....



Heat Exchanger: P-5, P-14-RC,  
P-13, P-15, P-25, P-45  
Heat Exchanger, Swept Surface:  
HC-.....  
Fund-A-Filter: Precoat A  
Surge Tank: S-....  
CVT Inducer Pump  
GC Fast Clamp Fittings  
Vacu-Therm: 800  
Plate Heat Exchanger: P141-HB  
Triple-Tube Heat Exchanger  
Decanter, Centrifuge: SNX-....  
Separator: AFPX-207-19S,  
CFPX-409, CAFPX-207XGV-19-60,  
AFPX-...., BRPX-....  
Contherm Scraped Surface Heat  
Exchanger: HC-.....S-..N  
Hermetic Separator: BPB-209  
S/S Plate Heat Exchanger: A10-BFG

ALGONA FOOD ENGINEERING COMPANY

ALGONA, IOWA

Meat Core Sampler: 6-H-117  
Tripe Scalding: TS-101  
Vat Dumper: LD-302, LD-303,  
LD-304, LD-305  
Belt Conveyor C1 ... .., C2-...  
...  
S/S Pack Table: 200  
S/S Sausage Work Table: 210  
S/S Sausage Stuffing Table: 220  
S/S Belt Conveyor: 310  
S/S Scaling Screw Conveyor: 400  
S/S Product Feeder Screw  
Conveyor: 410  
S/S Inclined Screw Conveyor: 420  
S/S Slat Conveyor: 500  
S/S Banding Conveyor: 510  
Hi-Lift Dumper: 600, 640  
Vat Dumper: 610  
Skip Rail Dumper: 620  
S/S Pickle Tanks: 700  
S/S Casing Soak Tanks: 710  
Transfer Conveyor: 320  
Pack-Off Conveyor: 330  
Roller Conveyor: 520  
Spiral Conveyor: 910  
Tower Loader: 630  
Bacon Bits Press: BBP-1  
Vacuum Storage Tank: 720

ALKAR, DIVISION OF DEC INTERNATIONAL

LODI, WISCONSIN

Continuous Frank Processing  
Unit: CPS-1971  
Acid Application Tunnel: AA-71  
Brine Chill Tunnel: LCB-2, LBC-3,  
JT-0200, LBC-4-2, LBC-4-3  
Brine Chill Unit: LBC-T  
Brine Chill Unit (Test Module):  
BTM-01  
Liquid Smoke Tunnel: LS-2  
Smoke Houses: Gas, Steam  
Food Processing Oven: EO-75-  
Continuous Bacon Processing Unit:  
CB-5000  
S/S Smokehouse Trucks: TR-..  
Continuous Multi Purpose  
Processing Unit: CMP-.....  
Cooker: CKRS-.PM, CKRW-.PM  
Chiller: CHRG-.PM, CHRB-.PM,  
CHRG-.PM  
Food Processing Over: Gas, Steam

ALLEN FRUIT COMPANY, INC.

NEWBERG, OREGON

Holding Tank: C-3741  
Vibrating Transfer Conveyor:  
VC-....., VC1-... ..  
Vibratory Inspection Conveyor:  
D-5649  
Inclined Belt Conveyor: D-3732  
S/S Pork Skin Sizer: D-1529  
Holding Tank: C-3741  
Vibrating Transfer Conveyor:  
VC-....., VC1-.....  
Vibratory Inspection Conveyor:  
D-5649  
Inclined Belt Conveyor: D-3732

ALLEN GAUGE & TOOL COMPANY

PITTSBURGH, PENNSYLVANIA

Sausage Linker W/Cart 738: Y, JY  
Conveyor: A-10, A-12-2T

ALLEN MACHINERY

NEWBERG, OREGON

Tote Dumper: D-11401  
Vibrating Aligning Conveyor: 11268  
Conveyor: PB-1  
Bucket Elevator: ALS-.., AMS-..

ALLENTOWN WIRE PRODUCTS INC.

ALLENTOWN, NEW JERSEY

Wire Basket: Nylon, Type 11  
Wire Baskets

ALL-FILL INC.

NEWTON SQUARE, PENNSYLVANIA

Filling Machine: Floor BM

ALLIED AUTOMATION

DALLAS, TEXAS

Sergeant Bagmaster: 400-FSR,  
500-FSR  
Sergeant-AG Stand: MPS, GPL/MPS  
Sergeant-EA Stand: MPS, GPL/MPS  
Sergeant-L-Sealer: 1620-B, 1620-C,  
LM-1620-B, LM-1620-C,  
1620-C/GPL, LM-1620-C/GPL

ALLIED BAGGING SYSTEMS, INC.

DEER PARK, NEW YORK

Bag Loading Appliance:  
W-260-LH-M

ALLIED RESINOUS PRODUCTS

CONNEAUT, OHIO

Cutting Boards: "BM", Boos-Poly  
Plas

ALLOY EXCHANGE COMPANY

FORT WORTH, TEXAS

Continuous Chiller/Freezer "HI  
Cube Slant" A, G, AG

ALLOY HARDFACING & ENGINEERING CO.

MINNEAPOLIS, MINNESOTA

Hydraulic Pump: "Alloy Ramveyor"

ALLOY PRODUCTS COMPANY

WAUKESHA, WISCONSIN

Valves: Air Operated  
In-Line Filters: 1 & 2 Square Feet  
Sanitary Filter and Strainer:  
5000, 6000  
Pipeline Product Recovery Unit:  
PR-50

ALLPAC, INC.

DALLAS, TEXAS

Horizontal Wrapping Machine:  
M-Super, Super 7, 06, Super  
7-011  
Form, Fill, and Seal Machine:  
S-130-D

ALL-PAK, INC.

RIVERDALE, GEORGIA

Packaging Machine: "Speedpak"  
Golden Nine

ALL-POWER INC.

SIOUX CITY, IOWA

Vat Dumper: C-984  
Incline Conveyor: B-101  
Circular Cutting Knife: K-200  
Ham Saw: K-121  
Cutting Conveyor: RS-650  
Belt Conveyor: RS-960  
Hog Viscera Table: HV-333  
Cutting Boards: "All-cut,"  
"Tuff-cut"  
S/S Beef Loading Bucket; L-900 (To  
be used with a suitable loading  
device as determined by the IIC.)  
S/S Jowl Roller JR-101  
Plastic Flight Ham Can  
Conveyor: CC-A-8 (For Product in  
Cans or Trays)  
Conveyor: SS-101  
Smokehouse Sausage Truck: ST-101  
Boning Conveyor: PB-101-D  
Ham Run-A-Round Conveyor: RA-101  
Cut and Boning Conveyor: PC501  
Flight Conveyor: FC-904  
Hog Gambrel (Hind feet not to be  
saved.): 41-8-202  
"TOR" Blow-Gun: S-...., S-.....  
Snout Puller (Rotary) and Head  
Block: SP-400

ALPINE BAN-BAC, INC.

DENVER, COLORADO

Ultraviolet Unit: AP 60A, AP60B  
(with GE Lamp G25T8) Note:  
Lamp must be used in accordance  
with Part 7, para. 7.16(b) of  
the Meat and Poultry Inspection  
Manual

ALPS ELECTRO-AIRE INDUSTRIES

DALLAS, TEXAS

Sterilamp Light Fixture: G-36-2A  
Germicidal Lamp (For use w/  
approved G4S11 or G8T5):  
HU-32, HU-64  
Germicidal Lamp: 41-36-1&2, 41-3  
6-2&4L  
Note: Above lamps must be used in  
accordance with Part 7, para. 7.1  
6(b) of the Meat and Poultry  
Inspection Manual.

W.F. ALTENPOHL, INC.

HIGH POINT, NORTH CAROLINA

Carrier, Chicken: DC-1  
Carrier, Turkey: DC-IT  
Carrier, Parts: DC-1, DC-1B  
Carrier, Turkey, Spike: DC-IT  
Air Weight Scale: AW, AW 10000-4  
Carrousel Poultry Sizing Machine:

100  
Carrier: C-1  
Air Weight Box Packer: BP-1, BP-2  
Turkey Sizing System: TS  
Carrier: SW  
2-Tier Poultry Carrier (2  
hooks): DC-1-2  
Plastic Carrier: PC-7

**ALTO CORPORATION**

YORK, PENNSYLVANIA

Wire Red Belting: Wendway S/S  
U-Bar Wire Rod Belting: Wendway  
S/S  
Slat Link Belting (Packaged  
Product Only): Wendway S/S  
S/S Spiral Conveyor: Helimatic

**ALTO-SHAAM, INC.**

MILWAUKEE, WISCONSIN

"Thunderbolt" Roasting and Holding  
Oven: ....TH-HD

**ALUMINUM COMPANY OF AMERICA**

PITTSBURGH, PENNSYLVANIA

Single Head Sealer: "TOR" 2

**ALVAC FOOD EQUIPMENT COMPANY**

LONG BEACH, CALIFORNIA

Vacuum Packaging Machine: "Alva" I,  
Alvac" II

**AMCO CORPORATION**

CHICAGO, IL

Shelves (packaged product only):  
AMCO II  
Shelves (direct food contact):  
Plasteel

**A.M.MANUFACTURING COMPANY**

DOLTON, ILLINOIS

Dough Divider and Rounder: S-300  
Tor-O-Matic: 103-30-30

**AMDEVCO ENGINEERING COMPANY**

MANKATO, MINNESOTA

Versa Bander: 118

**AMERICAN BILTRITE RUBBER COMPANY**

BOSTON, MASSACHUSETTS

Conveyor Belts (Food Contact):  
Boston-Packers FDA, Versabilt  
FDA, Boston Rubber 8-oz.,  
Boston Buna-N 14-1., Foodcron  
White & Tan FDA, Sanicron FDA  
White, 2 & 3 ply: 58-9563-09, -13,  
-14, -15

Light Tan, 2 ply: 58-9563-10  
Dark Tan, 2 3 ply: 58-9564-08,  
-09, -10, -11

Aquarius-White I,II,III,IV. Tan  
I,II,III,IV, Green

Libra-White I,II,III,IV. Tan  
I,II,III,IV, Green

Leo -White I, Tan I, Black I.  
Conveyor Belt (Packaged Product  
Only): Duralift FDA, Roughtop FDA  
Gemini-White I,II,III. Black I,II  
Taurus-Tan I,I. Black III,IV,V.  
Brown VI

Scorpio-Tan I,II,III. Black IV,V

**AMERICAN BILTRITE (CANADA), LTD.**

SHERBROOKE, QUEBEC

Belt (Food Contact):LNP...,

LNP....

Belt (Packaged Product Only):  
TN..., TN....

**AMERICAN BOTTLERS EQUIPMENT COMPANY**

OWINGS MILLS, MARYLAND

Conveyor/Accumulation Table:  
CTC-2000, UTB-2000,  
OTC-2000 (For packaged product  
only.)

**AMERICAN CAN COMPANY**

GREENWICH, CONNECTICUT

Canco Closing Machines: 1-1A  
Western 422-IE-00, 400, 458-4DS,  
400-4R2A, 410-4R2A, 410-4R2-EM,  
410-4R2-S, 430-6R2-S

Canco Vacuum Closing Machines: #1  
Pacific, #1 PUV Type B, #1 PUV  
Type BR, 00-6, 0-8A, 0-8C, #1  
Hi-Speed, #1 Universal, 3 00, 300  
-B, 402-3V, 600-IUV, 601-IUV, 602  
-IUV, 810-IUV, 910-IUV, 1101  
-IUV, 1102 -IUV, Callahan 226SV,  
Callahan 349SV-3

Canco Ham Press: 900-5A

"Mini-Mite" Packaging Machine:  
IPC

Bacon Cartoner: TUX-MK-2  
Maraflex Packaging Machine: 725,  
717-E, RF-16

Rigid Flex Packaging Machine:  
727-E-Y

Infeed Conveyor: A-41

Poly Clip Machines: SCD, SCH, DCH,  
FCA, DCD, SCA

Packaging Machine: Bi-Vac-3  
Rotary Meat Filler, Model No. 1

Closing Machine: 920-IUV, 08

Vacuum Packaging Machine "Dixie  
Vac" DV2400E, DV2400S, 2000, 100

**AMERICAN CYANAMID COMPANY**

SANFORD, MAINE

Cutting Boards: Acrylite  
Edible Oil Storage Tank: Laminac,  
EPX-196

**AMERICAN FOOD EQUIPMENT CO.**

HAYWARD, CALIFORNIA

"Roto Pac" Lay Susan Table: 300

Portable Belt Conveyor: 200 GM

S/S Brine Tank: 50

"AFECO" End Discharge Mixer: 510

Gondola Hydra Dumper: 15-C

Screw Conveyor: 150

S/S Incline Screw Loader: 610

Pack-off Conveyor: 110

Truck Dumper (to be used with  
2-3K Accepted Meat Trucks Only)

"AFECO" Meat Tumbler: 175

Overlapping Paddle Mixer: 5100

Mold Cover Press: 260

Vacuum Stuffing Machine: DSVF-1600

**AMERICAN FOODS MACHINERY CORP.**

MEMPHIS, TENNESSEE

Salt/Spice Dispenser: 2S0

Spice Distributor: OM

**AMERICAN GAS**

DALLAS, TEXAS

Box Snow Applicator: AG-501-WD

**AMERICAN HOECHST CORPORATION**

FORT LEE, NEW JERSEY

Stuffer: Handtmann-VF-325

Linker: Handtmann-VA

S/S Lift Truck: NV-402

**AMERICAN INDUSTRIES SUPPLY, INC.**

NASHVILLE, TENNESSEE

Cutting Boards: Cut Rite Simona  
2000

**AMERICAN MACHINE CO., INC.**

FOREST, MISSISSIPPI

Poultry Cut-up Conveyor: AMC-..

Poultry Cutter: AMC-520

Duck Rocker Scalders: L-100

Poultry Schackles: AM-180CU,

AM-90CU, AM-240SEC, AM-99BP,

AM-35BBP, AM-109TK, AM-900COM

Neck Skin Cutter 666

**AMERICAN METAL FABRICATORS, INC**

MARLOW HEIGHTS, MARYLAND

Double Flip Type Conveyor CC-100

**AMERICAN METAL PRODUCTS INC.**

CINCINNATI, OHIO

S/S Double Deck Conveyor:

6725-...., 6725-....

**AMERICAN MICROTECH INC.**

RACINE, WISCONSIN

Metal Detector: MD-..

**AMERICAN NATIONAL CAN**

FORMERLY AMERICAN CAN COMPANY

CHICAGO, ILLINOIS

Canco Closing Machine: 423-IES-00

**AMERICAN PACKAGE MACHINE CORP.**

BELLEVUE, WASHINGTON

Variopacker: VP-....

Patty Counter and Stacker: 120-4

Varowrap: P-....

**AMERICAN PROCESS SYSTEMS, CORP.**

WAUKEGAN, ILLINOIS

Blender: DRB-..

Ribbon Blender: SRB-...

Belt Conveyor: BC-100

Screw Conveyor: SC-100

Inclined Belt Conveyor: BC-110

Conveyors: W-BC-100, W-BC-110,

RC-100, PRC-100

**AMERICAN ULTRAVIOLET COMPANY**

SUMMIT, NEW JERSEY

Light Fixtures: G-25T8, G-30T8,

WL-782-L-30, G-36TGL &amp; G-64T5L

w/Vycor Glass 7910

Germicidal Fixtures: WM-30-CL,

WM-30-HL, CS-30-CL, WM-25-HL,

CS-25-HL, WM-15-HL, CS-15-HL

Note: Above lamps must be used in  
accordance with Part 7, para. 7.16(b)  
of the Meat and Poultry Inspection  
Manual.

**AMETEK**

EAST MOLINE, ILLINOIS

Horizontal Pressure Leaf Filter:

HSSF -...



AMF-UNION MACHINERY DIVISION

RICHMOND, VIRGINIA

"Glen" Mixer: 340-F-S, 340-F-D,  
160AMMERAAL, INC.

GRAND RAPIDS, MICHIGAN

Belting (Direct Food Contact):  
2L046, 3T45, 2LM046, 2T046,  
1M026, 2M45, 2M046, 2T086, 1GM087  
Belts (Food Contact): 1M086,  
2M086, 3M046, 2T45, 2LM046A15,  
2M049A13, 2T49A13  
Belting (Fully Packaged  
Product): 2M047AMOCO CHEMICALS CORP.

ST. PAUL, MINNESOTA

Plastic Freezer Spacer: FS-001

AMRI, INC.

HOUSTON, TEXAS

Sanitary Valve: "Cosmia" 3T6P6iKA,  
"Polyvia" 46iKAAMSCOMATIC INC.

LONG ISLAND CITY, NEW YORK

Meat Bag Loading Machine:  
500-SBJULIAN ANABO, INC.

TUSTIN, CALIFORNIA

Conveyor: FMC-...., BC-....  
Screw Conveyor: SC-...., SCA-....  
Tub Dumper: D-....  
S/S Tables: TS-...., UT-....  
Metal Detector-Conveyor: MDC-....  
Truck: MV-....  
S/S Mixer-Blender: MB-....  
Blender: 1860ANACONDA EQUIPMENT & SERVICE CO.

LOUISVILLE, KENTUCKY

Closing Machine: 2-B  
Pack Foil Overlay Machines: 100,  
300ANCHOR FILM COMPANY

WEBSTER GROVES, MISSOURI

Plastic Neck Pins: W/Dow 456

ANCHOR HOCKING CORP.

LANCASTER, OHIO

Vacuum Sealing Machine (2 piston):  
D-650  
Capping Machine: 45 HRSM, 36 HRSM  
Straight Line Sealing Machine:  
Series 4ANCHOR INDUSTRIES

ST. LOUIS, MISSOURI

Automatic Lidder: AL-300X

ANDERSON BROTHERS MANUFACTURING

COMPANY, ROCKFORD, ILLINOIS

Filling Machine: 627-3  
Rotary Filler: 640ANDERSON IBEC

STRONGSVILLE, OHIO

Hide Puller-Downward: AN-591

ANDERSON INSTRUMENT CO., INC.

FULTONVILLE, NEW YORK

Sanitary Gauges: Type S

ANETSBERGER BROS., INC.

NORTHBROOK, ILLINOIS

Meat Depositer: PMD, Modified  
Dough Sheeter: DS-B-..  
Flour Duster: MFD 5005  
Cross Roller: DR-7-..  
Die Cutter: DC-270-..  
Dough Trough: RT-1-24  
Production Table: PC-...  
Slitter Disc: SD-1-..  
S/S Broiler: GTC-400, GTC-600-2ANGELUS SANITARY CAN MACHINE COMPANY

LOS ANGELES, CALIFORNIA

Can Closer: 61-H, ..P-DF, ..P-MSLF,  
60 -L  
"ACMA" Form-Fill-Seal Pouch  
Machine: 722  
"Mitsubishi" Pouch Machine MHI  
PF-15-S, P25-S  
Pouch Filler: "MITSUBISHI" PF-20D  
-S, PF-20D-LS  
Closing Machine: 29P42  
Dataweight Scale & Filling Machine:  
ADW-211-PWS...ANGER EQUIPMENT, INC.

BROOKLYN, NEW YORK

Meat Agitator: 2500

A-ONE MFG. COMPANY

SPRINGFIELD, MISSOURI

Belt Conveyor: A-10-12  
S/S Chill Tank: A-293560  
Poultry Cut-up Saw: A-334  
Poultry Cut-up Conveyor:  
A-.....  
Column Dumper: ...  
S/S Vat/Combo Dumper: CBD  
Hi-Lift Dumper: CBD-HL-....A-ONE MANUFACTURING COMPANY

STRAFFORD, MISSOURI

S/S Work Table: A-1-T  
Belt Conveyor: A-...  
Screw Conveyor: A-1-...-SCAPACHE STAINLESS EQUIPMENT CORP.

BEAVER DAM, WISCONSIN

Stainless Steel Rotary Blancher:  
1610  
Screw Conveyor: SC-12  
Paced Ham Bone/Trim System:  
PH-9000  
Screen Conveyor: SC-14-18  
Surge Hopper: LR-H-04  
Hoppers: LR-H-26, LR-H-68  
Portable Hopper: LR-H-10  
Pump Dismantle Caddie: LR-CAD-1  
Belt Conveyors: BC-A, BC-B  
S/S Screw Conveyor: SC-10, RSC-07  
S/S Fat Cook Tank: 350  
Thigh Trim Conveyor System: 3041  
S/S Vat Dumper: LD-4000  
Vat Dumper: T-4000  
Conveyor: TT-45  
8" Wire Belt Conveyor: BC-WB-8A. P. V. CREPACO

CHICAGO, ILLINOIS

Separator: Horizontal  
Evaporator: Plate

Centrifugal Pump: "puma"

Heat Exchanger, Plate Type:

HMBM, HMBL, HX, HXC, HXCB, HXCS,  
WHXC, WHXCS, R50, HXL, Series I,  
II, III, IV, SR 15/15s and SR  
35/35s

S/S Plate Heat Exchanger: R106

Paravalue: ./.3A, ./.SP

"Vertical Separator" Evaporator:  
1900

Plate Heat Exchanger: "Junior

Paraflow" series R405 &amp; R86

Plate Heat Exchanger: HXU-6

Climbing and Falling Plate

Evaporator: Series 3

Falling Plate Evaporator: 10

Air Activated Diaphragm Valve:

Series IV

Ice Builder

Poly Ties

(Air Operated) Valve: APC

Metering Head: CP

(Multi) Process Tank: Type PC

Rotary Pump: 640

Plate Heat Exchangers: W-2, F-2,

F-3, CXC, CXC-XC, SC, MS, MS-IND

Process Tank: 11276, 11278, 11288

APC Plug Valve: K-IIR

Centrifugal Sanitary Pump: CP-..

Swept Surface Heat Exchanger: BD,

VT, HD, 620, 648, 672

Continuous Deaerator Stuffer:

SD-....

Continuous Stuffer: S-....

Auger Feed Pump: AF

S/S Rotary Pumps: R Series, U

Series

S/S Tanks: OF, OC, OFA, OCA, CF,

CC, CFA, CCA

Holding Tank: FVJ/.M

Sloped Bottom Tank: OVS-....

Conveyor: CFH12-24

Food Blender: FB..

Food Blender W/Auger: FBA..

Air Activated Sanitary Valves: C P

Zephyr

Whipper/Chillers: KAC-...., KMCP-...

Agitators: 2, 3, 4, 5, 1, 6

Vacuum Stuffer: VS-....

Liquifier: CLV-...., CLV-H-...

(Inside impeller and seal will be  
removed daily for cleaning and  
inspecting.)

S/S Ingredient Feeder: IF-...

Homogenizer: -DL-...., 3DD25

APV CREPACO

TONAWANDA, NEW YORK

Plate Heat Exchanger: SR25/25S,  
SR65/65SAPV ROSISTA INCORPORATED

ROCKFORD, ILLINOIS

Butterfly Valve: Delta B10 Series

ARCHITRONICS, INC.

GREELEY, COLORADO

Carcass Weight Printer: BP001-A

A.R.E. METAL FABRICATORS

LOS ANGELES, CALIFORNIA

Breeding and Battering Machine: BA  
-2



ARNOLD'S FOOD SYSTEMS, INC.

HOLYOKE, MASSACHUSETTS  
Cuber/Dicer: 102, 103

ARO CORPORATION

BRYAN, OHIO  
S/S Pump: 650-406, 650-407,  
650-606, 650-607

ARROW HEAD CONVEYOR CO., INC.

OSHKOSH, WISCONSIN  
Rotary Top Table D-14534  
Belt Conveyor BC-15409, TTC-15407

ARR-TECH MANUFACTURING INC.

MOXEE, WASHINGTON  
Automatic Tortilla Counter Stacking  
Machine: 32-234

ARTIC STAR REFRIGERATION CO.

FT. WORTH, TEXAS  
Open Top Refrigerator: AS-11

ARW RESEARCH AND DEVELOPMENT INC.

MAYETTA, NEW JERSEY  
Tray Pad Machine: TM-4800

ASEECO CORP.

LOS ANGELES, CALIFORNIA  
Vibrating Conveyor: VCS -...,  
VCH-...  
Bucket Elevator: ALH-0, ALS-0

ASHLEY MACHINE INC.

GREENSBURG, INDIANA  
Poultry Scalders: SS-30, SS-36,  
SS-48  
Gizzard Peeler: AK-4  
Poultry Picker "Sure-Pick": SP-30,  
SP-38

ASHWORTH BROTHERS, INC.

WINCHESTER, VIRGINIA  
Conveyor Belts (Food Contact): True  
1/2 X 1/2 Omni, Omni-flex,  
Omni-grid, Prestoflex  
Turn & Tangent Drive w/S/S  
Shield/Guard: H & Y  
Plastic Belt (Food Contact):  
Prestoflex with Flights,  
Prestoflex Open Grid, Prestoflex  
Close Oval Grid  
S/S Belt Balanced Weave: B-18-12-8,  
B-24-20-14, B-30-20-12,  
B-30-20-14, B-30-20-16,  
B-36-20-12, B-36-20-14,  
B-36-30-16, B-48-32-16,  
B-48-48-16, B-48-48-18,  
B-60-60-18, B-72-62-1416  
Balanced Weave Belts (Food  
Contact): CTB-18-16-16,  
CTB-30-24-17, CTB-42-36-18,  
CTB-60-48-1820

ASI, INC.

HIGH POINT, NORTH CAROLINA  
S/S Carrier: AC-T  
S/S Shackle Cut-up/Weight: AC-TC  
S/S Selector Scale: AL-1.1, AL-1.2,  
AL-1.3  
Orbital Parts Sizing Machine: AL-3

ASSOCIATED FOOD EQUIPMENT CO.

DALLAS, TEXAS

Continuous Fryer: 30-l-REC  
Continuous Cooked Poultry Parts  
Chiller: Mark II  
Lung Guns: I, Profiteer II

ASSOCIATED METAL PRODUCTS, INC.

DALLAS, TEXAS  
Automatic Feed Fryer: AM5000

ASTEQ INCORPORATED

GAINESVILLE, GEORGIA  
Regular Belt Conveyor: RBC-100-...  
Foot Cutter: FC-1

ASTRO MANUFACTURING COMPANY

THEBES, ILLINOIS  
Freezer Divider: "Astro-Spacer"  
Plastic Pallet: B-4048

ATLANTA BELTING COMPANY

ATLANTA, GEORGIA  
NCYC White PVC Belt W/T-Cleat,  
AB CO PV120 CTYFS  
White PVC Belt W/T-Cleat, ABCO  
PV-100-RT  
White Rib Top: PV-75  
Belts (Food Contact): ABCOWELD  
Cleated  
3 Ply White Cleated Belt (Food  
Contract): ABCOMOLD

ATLANTIC ULTRAVIOLET INC.

LONG ISLAND CITY, NEW YORK  
Sterilamp: WL-782-L-30 (Lamp  
must be used in accordance with  
part 7, para 7.16(b) of the Meat  
and Poultry Inspection Manual)

ATLAS PACIFIC ENGINEERING CO.

EMERYVILLE, CALIFORNIA  
Volumetric Filler: VF-...  
Vacuum/Pressure Syruer: HSVS-P-36

ATMOS DIV. OF UNITED INDUSTRIES, INC.,

CHICAGO, ILLINOIS  
Smokehouse: SF-100

AUDUBON METALWAVE BELT CORP.

PHILADELPHIA, PENNSYLVANIA  
S/S Belt, Balance Weave:  
PB-18-12-6, PB-24-20-16,  
PB-30-20-12, PB-30-20-14,  
PB-30-20-16, PB-36-20-12,  
PB-36-20-14, PB-36-30-16,  
PB-48-32-16, PB-48-48-12,  
PB-48-48-16, PB-48-48-18,  
PB-60-60-18, PB-72-60-20

AUTIO COMPANY

ASTORIA, OREGON  
Meat Grinder: 1101GH, 601GHP,  
801GHP, 1101GHP, 601GH, 801GH  
Sanitary Pumps: 2 1/2, 3

AUTOMATED FOOD SYSTEMS

DUNCANVILLE, TEXAS  
Stick Dog Fryer: PTL-..., HOP  
Corn Dog Sticker, Model HOP  
S/S Piston Pump: 12  
Stick Stacker: SS-1000  
Vicous Food Pump: 123, 85  
Blender: 200, 240  
Automatic Corn Dog Loading Machine:  
PTL-2000

AUTOMATED PACKAGING SYSTEMS, INC.

TWINSBURG, OHIO  
Bucket Type Conveyor for Chicken  
P-1000  
Accu-Scale/Bagger System: 100/H-100  
Poultry Harvesting (Cut-up)  
Machine: PHS-2000  
Bagging Machine: FAS-1000

AUTOMATED PROCESS SYSTEMS

ELK GROVE VILLAGE, ILLINOIS  
Searing Oven: 100

AUTOMATIC HANDLING & FABRICATION

LAMBERTVILLE, MICHIGAN  
Conveyor: SC-1, FC-1

AUTOMATIC INDUSTRIAL MACHINES INC.

Park Ridge, New Jersey  
"Flexifeeder" Conveyor: 50, 100,  
200, 300, 400

AUTOMATIC MODULAR PACKAGING SYSTEM

STANTON, CA  
Filling Machine: AM-VOL-A

AUTOMATION CEG, INC.

ST. HUBBERT, CANADA  
Percentage Injector: PI-1

AUTOMATION SUPPLY COMPANY

ARCADIA, INDIANA  
Corn Dog Stick Machine: SM-150

AUTOPROD INC.

NEW HYDE PARK, NEW YORK  
Sauce & Cheese Applicator: 90, 600,  
300  
Ravioli Machine: RV  
Conveyor: DC-A, CO-F  
Dough Sheeter: S-l  
Filler: F..  
Handpack Filler: VI-A4  
Sauce & Condiment Applicator: MA,  
UO  
Cheese Shredder: LS-G  
Air-Operated Valve: E1-B  
Transfer Pump: Z  
Metering Pump: B  
Hydraulic Pizza Cutting Press: PI  
Lidding Machine: LI-AI  
Automatic Pasta Shell Filling  
Machine: S.S.-.  
Omelette Machine: CF  
Cross Cut Splitting Saw: CO-D4

AUTOWEIGH COMPANY

MODESTO, CA  
Weigh Belt Feeder: 205/SD-XX,  
305/SD-XX

AVANTGUARD, INC.

MT. PLEASANT, UTAH  
Platform Scale: 400-H

- B -

BAADER NORTH AMERICA CORPORATION

NEW BEDFORD, MASSACHUSETTS  
Desinewing Meat System: 3.995  
Deboning and Desinewing Machine:

BA 696  
 Desinewing and Deboning: 695  
 Deboning Machine: BA696-217  
 Deboning Machine: BA696-218  
 Desinewing Machine: BA696-219  
 Weighing System Consisting of:  
 Infeed Conveyor: 461, Weigh Unit:  
 481, Separator Conveyor: 460  
 Chicken Filleting Machine: 640  
 Desinewing and Deboning Machine:  
 695 CTM  
 Deboning & Desinewing Machine with  
 Automatic Feeder: 697, 699, 699C,  
 (Feeder 515)

**BADGER METER, INC.**  
 MILWAUKEE, WISCONSIN  
 S/S Sanitary Meter: SPS.

**BAG-A-THON PACKAGING CORPORATION**  
 WESTBURY, NEW YORK  
 Bag-A-Thon Packer: 115SS, 16-66SS

**BAKER PERKINS FOOD MFG. INC.**  
 RALEIGH, NEW CAROLINA  
 Depanner: WDCS/ST, RS

**BAKER'S AID**  
 SYOSSET, NY  
 Rack Ovens: "Baro" 1E-DA, "Baro"  
 2E-DA, "Baro" 1G-DA, "Baro" 2G-DA

**BAKERS EQUIPMENT/WINKLER, INC.**  
 ENGLEWOOD CLIFFS, NEW JERSEY  
 "M" Mixer: BE/W

**BAKERY EQUIPMENT MANUFACTURING CO.**  
 IRVING, TEXAS  
 S/S Wirebelt Conveyor: W-1, W-2  
 Belt Conveyor: B-2

**BAKERY MACHINERY DISTRIBUTORS, INC.**  
 BOHEMIA, NEW YORK  
 S/S Spiral Mixer: "ASTOR" ASP-...  
 S/S Oven: SR-12, SP-11, SM-11

**J.W.BALL COMPANY**  
 DALLAS, TEXAS  
 Tamale Wrapping & Cutting Machine:  
 SS-182

**BALDWIN BELTING INC.**  
 NEW YORK, NEW YORK  
 White Nitrile NBR (Food Contact):  
 (Cotton carcass belts have edges  
 sealed with approved sealant.) 2  
 PE 60, 3 PE 90, 2 PE 90, 3 PE  
 135, 3 PE 135 CBS, 3 PHW, 2 PXHW,  
 4 P XHW, 3 PXHW, 2 PWTF, 3 PWTF  
 Tan PVC/NBR (Food Contact): 2PT 6  
 PVC, 3PT PVC  
 Black Nitrile (Food Contact): 5P  
 BLK  
 White Butyl (11R) (Food Contact):  
 3 PW BTL  
 White Thermoplastic PVC (Food  
 Contact): 120 COS W  
 White Nitrile (NBR) (Fully Packaged  
 Product Only): 2 PWRT, 3 PWRT

**BALTIMORE SPICE COMPANY**  
 BALTIMORE, MARYLAND  
 Liquid Smoke Cabinet: CY9

**BANDO AMERICAN INCORPORATED**  
 ITASCO, ILLINOIS  
 Belt (for direct contact): SL-4GE(W)  
 EHH

**BANDO CHEMICAL INDUSTRIES**  
 CHICAGO, ILLINOIS  
 Conveyor Belts (Direct Contact):  
 SL-4U(W)F, SL-8U(W)F,  
 SL-4U(W)FI1, SL-8U(W)II  
 Conveyor Belts (Packaged Product  
 Only): SL-4PF, SL-8PF, SL-8PFI1

**BANGOR FOOD MACHINE**  
 BREEDSVILLE, MICHIGAN  
 Conveyor: 1, 5, 6, 02, 03, 04  
 S/S Tub/Base: 11  
 Barrel Cart: 13  
 Cardboard Inserting Machine: 12  
 Sauce Depositor: 16  
 Depositor: 18  
 Leveling Monitoring Device: 19  
 Ingredient Depositor: 21

**BARBEQUE KING COMPANY**  
 MAULDIN, SOUTH CAROLINA  
 Bake King Deck Oven: B-12-A

**BARKER/FOOD CRAFT**  
 NEW HOLLAND, PENNSYLVANIA  
 Dual Cone Turkey Deboning Schackle:  
 TDS2  
 Single Cone Turkey Deboning  
 Shackle: TDS  
 Automatic Chicken Thigh Deboner  
 with water knife: DMD-1C-WK-1

**BARKER INTERNATIONAL, INC.**  
 ATLANTA, GEORGIA  
 Turkey Wetting Cabinet: ST-WC-L,  
 80IGH  
 Scald-N-Pick System (turkeys):  
 TSSP-1070  
 Straddle Picker "Gent-L-Flex"  
 (Mounted): SF-1000, (Floor  
 Mounted): SP-2000  
 Scald-N-Pick System (Chickens):  
 SSP-1070  
 Giblet Chiller: Mark IV 1, 2, & 3  
 Barrel  
 Hock Cutter: 5010  
 Poultry Chillers (Paddle): Mark  
 V-P, Mark VIII-P  
 Poultry Chillers (Refrigerated-  
 Paddle): Mark V-RP, Mark VIII-RP,  
 Mark VI-RC  
 Poultry Chillers (Auger): Mark  
 VI-A, Mark VIII-A, Mark VII  
 Poultry Chillers (Refrigerated-  
 Auger): Mark VI-RA, Mark VIII-RA  
 Carcass Chiller: Mark IV, Mark IV  
 FWU-100  
 Giblet Chiller (Single Barrel):  
 Mark V-R-S  
 Giblet Chiller (Double Barrel):  
 Mark V-R-D  
 Giblet Chiller (Triple Barrel):  
 Mark V-R-T  
 Gizzard Splitter & Peeler: 210-B,  
 210-B-L  
 Poultry Scalders: SINGLE PASS  
 SS-3-L6, DOUBLE PASS SS-4-28,  
 THREE PASS SS-3P-34, SS-3P-28,

FOUR PASS SS-4P-34, SS-4P-28,  
 SS-4-34  
 Eviscerating Shackle: VS-100  
 Giblet Pumping System: GPS-C100  
 Picker, "Flexomatic IV": FP-4  
 Automatic Poultry Cut-up System:  
 6182  
 Turkey Gizzard Machine: 210 BT  
 Picker: RF-40000 ....  
 Picker: "Roto-Flex" RF-4000-...  
 Picker, "Rotomatic": RP-...  
 Picker, "Fin-Flex": FF-..  
 Picker, "Fin-Flex VI": 6600 FF-VI  
 Poultry Picker: Versa-Flex,  
 Gent-L-Flex  
 Automatic Lung Remover: SL-8000  
 Automatic Poultry Killer: K-5150  
 Neck Breaker: 6000  
 Dry Offal System: 5200  
 Continuous Flow Handwash Station:  
 5230  
 Hip Operated Hand Wash Station:  
 5220  
 Hand Activated Hand Wash Station  
 (w/a suitable Pressure Regulating  
 Device): 5210  
 Hand Activated Hand Wash Valve  
 (w/a suitable Pressure  
 Regulating Device): 5099  
 Inspection Trim Pan: 5330  
 Water Rail: 15240  
 Water Flushed Hopper Assembly:  
 528., 530  
 Conveyor: 75500  
 Oil Sac Cutting Machine: 50700  
 Bird Unloader: 6100  
 Neck Skin Cutter: 7050  
 "Hi Cube Slant" Continuous  
 Chiller/Freezer: A, G and AG  
 Turkey Head Puller: 5480  
 "Hock-A-Matic" Hock Cutter: HAM-6  
 Automatic Giard Splitter and  
 Peeler: 480  
 Pre-Stunner: S-5100  
 Post-Stunner: S-5110  
 S/S Sizing Bin: 1082  
 Electronic Sizing Machines:  
 "Weightronic" 9182L, "Weightronic"  
 9182M  
 S/S Scalders: M-781  
 Giard Harvester: GH-582

**B-BAR-B, INC. EXACT PACKAGING DIV.**  
 SCHAUMBURG, ILLINOIS  
 Automatic Filling Machines: 2015  
 MA, 4015MMC

**BARKLEY & DEXTER LABORATORIES, INC.**  
 FITCHBURG, MASSACHUSETTS  
 Metal Detector: "Cleanline"  
 Checkweigher: GS05LW-WX2/CE651,  
 CK20-LW-PO/CE401

**BARLIANT & COMPANY**  
 CHICAGO, ILLINOIS  
 S/S Meat Trucks: A38, A38A, H38,  
 A37, A37R, H37, A36, A36R, H36,  
 A35, A35R, H35, A34, A34R, H34,  
 A33, A32, A32R, H32, A31, A31R,  
 H31, A30, A30R, H30, A12, H33,  
 A33R  
 Meat Former (w/o discharge  
 conveyor): Medimat-A, Gigant-A  
 Meat Former (w/discharge conveyor):



Medimat-B, Gigant-B

**BARRETT CENTRIFUGALS, INC.**  
WORCESTER, MASSACHUSETTS  
Centrifuge: 1101ES

**THE BAXTER MANUFACTURING CO., INC.**  
TACOMA, WASHINGTON

Table w/cutting boards, Risers  
on 3 sides: GC2-....  
Table w/cutting boards on both  
sides: GC4-....  
Table w/cutting board surface:  
GC3-....  
Table w/all stainless steel top &  
risers: AC3-....

**BAUER BROTHERS COMPANY**  
SPRINGFIELD, OHIO

Hydrasieve (for dewatering  
vegetables): 552-..., 552-1-...,  
552-2 -..

**BAUER-REXROTH & COMPANY**  
LAPAZ, INDIANA

Cut-up Conveyor: CPE-520  
Bagging & Boxing Conveyor: PAC-347  
Poultry Cut-up Saws w/stands:  
S-7311, SB-7311, BS-1500,  
BSD-1500  
Ice Disposer: ID-1800  
Dumping Table: DT-1400  
Ice Precrusher: ID-1500  
Giblet Sorting Conveyor: GSC-1100  
Giblet Shaker: GS-1000  
Poultry Sizer: SU-1700  
Bag Opener: BO-1600

**BAY STATE CONTROLS CORP.**  
WORCESTER, MASSACHUSETTS.

"Disc-O-Seal" Butterfly Valve:  
E6366-....E10R51, E6666-....E10R51

**BBC INDUSTRIES**

FENTON, MISSOURI

Continuous Oven: CTX-Gemini

**BEACON METAL PRODUCTS, INC.**  
CHICAGO, ILLINOIS

S/S Wire Loaf Cage: 7754  
S/S Screens: Style AF, 907  
Ham Press: "Insta-Pres" IP-....  
Stack/Nesting Baskets: SHUR-TRAC  
SB-100, SB-110, SB-120, SHUR-TRAC  
SB-101, SB-111, SB-121

**BEARDSLEY & PIPER**  
CHICAGO, ILLINOIS

Blender: PRB-..

**BEEHIVE MACHINERY, INC.**  
SANDY, UTAH

Deboner Cooling System Poultry  
Deboner: BX-66, TC-968, AU-968,  
AU-1269, AUX-70, AU-4171  
Poultry Deboner: UAX-....  
Desinewing Machine (Boneless Meat  
Only): AU-9171  
Deboning Machines: AUX-72, AUX-968,  
AUXS-....  
Deboning Machines: AUX-....,  
S-76-...., AU-...., AULS-....,  
AU6173  
Deboning Head: PSE-....,

TS1-...., CP-....

Deboning Head Jacket:

TJ1-...., TJ2-....

Pumps: 1445, BP-5, BP-7, 300-50  
Twin Screw Bone Cutters: BA-7X,  
BA-8X

CO2 Mixers: ....50

"Alpina" Cutters: PB-50, PB-60,  
PB-80, PB-125, PB-200, PB-300,  
PB-500

S/S Grinders: BGS-....,  
MGS-....

S/S Auger: RF-...., EX-....

Conveyor: Model BC-....

Pump Assembly Model EP-....,  
EMP-....

Extruding Die BED-....

Deboner Assembly: AUXS-....,  
AUX-SL-....

Transfer Pump: BP-....

Conveyor Assembly: SC-....

Deboner: RSTC-....

Bone Cutters: BA-., BA-., &  
BA-....

Tissue Separating/Desinewing

Machine Model: TSI-....

(Boneless Meat Only) Deboning

Machine: SA-76-...., RSTD-....

Deboning & Disinewing Machine

(Disinewing machine to be used for  
boneless meat only):

RSTC-...., RSTD-....,

RSDD-....

**BELAM, INC.**

DOWNERS GROVE, ILLINOIS

Lifting Device: DKH-.

"Bone-In" Pickle Injector: MIB.,  
MIB-., MIB-S

"Belam" Meat Massager: DK-..

"Belam" Pickle Injector: MI., MI-S

Lifting Device of Chute: DKHC-.

Tenderizer: IT-., PE-..

Vacuum Ham Press: MP-.

Boning Line Conveyor: BL-., BL-..

Exit Conveyor: IT-.C

Meat Slicer: 80K

**BELSHAW BROTHERS, INC.**

SEATTLE, WASHINGTON

Deep Fat Fryer: AF-1

Belts (Food Contact): BIC 1201

Automatic Thermomatic Proofer: TM

**BELTING INDUSTRIES**

KENILWORTH, NEW JERSEY

Belts (Food Contact): BIC 1201

**BELT CONCEPTS OF AMERICA, INC.**

SPRING HOPE, NC

Belt (Food Contact): POR

120/1TF, POR 100/2/TF, POR

150/3TF, POR 150/3/TF

Belt (Food Contact): Plastomer MV

**BENCO MANUFACTURING CORPORATION**

MILWAUKEE, WISCONSIN

Single Lane Processors: HBP-P-S

Dual Lane Processors: HBP-P-D

**BENDE & SON SALAMI CO.**

ADDISON, ILLINOIS

Sausage Cleaning Machine: MB1000-S,  
MB1000-T

**BERKEL, INC.**

LAPORTE, INDIANA

S/S Pan Scales: 400, 401, 405

Slicer: 180-FA, 180-D, 180-DA,

180GS, 170G-S, 170-D, 808, 818,  
170-FA, GT

(Heavy Duty) Slicers: 15 & 15A

Tenderizer: 703-B & D, 704, 704A,  
703, 705

Saws: 56V-16, 51V-14, 55V-14,

56V-14, 51V-12, 55V-12, 56V-12

Bench Scale (with S/S Platform &  
with Stands): 1021 Series, 3001  
Series, 26001 Series, 1-., 3-.,  
26-..

Portable Scale (with S/S Stand):  
1121 Series

Counter Scale (w/S/S pans):

172-221, 172-121

Digital Scales, 520, 530, 540,  
511, 521, 531, 541 (To be used  
with Suitable Stand)

**BERMEL INDUSTRIES**

BRADLEY BEACH, NEW JERSEY

Link Control Separator: 70, 70A

**BERRYVILLE MACHINE SHOP**

BERRYVILLE, ARKANSAS

Cut-up Conveyor W/Belt Release and  
Washer: M-156

Bag Line Conveyor W/Belt Release  
and Washer: M-157

Double Belt Crossover W/Belt  
Release and Washer: M-158

Conveyor W/Belt Washer and  
Quick-Release Models: M-167,

M-180, M-181-A, M-181-B

3-Belt Conveyor W/Belt Washer and  
Quick-Release: M-166

Strip Cutting Machine: M-201

**BESELER**

FLORHAM PARK, NEW JERSEY

L-Sealer: 1913-MB, 1913-GS,  
1913-GSM

**BEST & DONOVAN**

CINCINNATI, OHIO

Heavy Duty Hog Splitter Saw: KS

Beef Carcass Splitter Saw: 120

Beef Carcass Splitter: Pacemaker,  
Pacemaker II

Super Duty Hog Splitter Saw: 750  
& 760

Hog Splitter: IS-750 & IS-760

Dehider: Saturn I, "Magnum 1000-S"

Leg Cut-Off Saw w/Exhaust

Deflector, Air Operated: 85

Rump Bone & Carcass Splitter Saw

Combination: SL

Beef Breast Bone Opener Saw:

L-Combination

Beef Rib Blocker & Ham Marker Saw:

Mark II

"Red Streak" Primal Saws: 8-E,

10-E

"Tri-Purpose" Air Saws: 8, 10, 12

Pork Scribe Saw, Air Operated:

AS4-P, AS5-P

Beef Scribe Saw, Air Operated:

AS4-B

Cattle Dehorner, Hydraulic: Class



## IV

Hock Cutters, Hydraulic: HC-3, HC-5  
 Beef Splitter, Electric: 100  
 Beef Splitter w/Exhaust Deflector,  
 Air Operated: 100-A  
 Brisket Saw, Electric: 250  
 Brisket Saw w/Exhaust Deflector,  
 Splitter Saw: 150, 150S (Adequate  
 sterilizing facilities must be  
 provided. This will include a  
 hot water hose with an adequate  
 supply of 180F. water.)  
 Hog Breastbone Opener Saw: Mark II  
 Air Hog Breastbone Opener Saw: AH  
 Hog Splitter Saws: 764, 766, 764IS,  
 766IS  
 Hog Head Cutter: E-24/HAD  
 Beef Rib Blocker and Ham Marker  
 Saws: Mark IIS  
 Primal Cut Saws: "Red Streak" 8ES,  
 "Red Streak" 10ES  
 Tri-Purpose Air Saws: 8S, 10S, 12S  
 Hand-Held Skinner: S-1011  
 Hog Breastbone Opener Saw: Mark IIS  
 Air Hog Breastbone Opener Saw: A-HS  
 Multi Purpose Saw: GT-30, GT-40,  
 AS-6  
 Beef Breaking/Ham Marking Saw: 9  
 Hydraulic Hock Cutter and Cattle  
 Dehorner: E-24  
 Foot Cutter: E-22  
 Hog Splitter Saw: 770 Hydra  
 Hog Breastbone Opening Saw: 270  
 Hydra  
 Brisket Shear: SS7-M  
 Dehider: Mercury "340"  
 Brisket Saw: (Air Operated): 275  
 Automatic Carcass Splitter (Adequate  
 sterilizing facilities must be  
 provided): 2900-90-..

BEST POULTRY MACHINERY, INC.

CUMMING, GEORGIA  
 Head Cutter: HE

BETTCHE INDUSTRIES

VERMILION, OHIO

Power Cleaver: 39, 81, 220  
 Press: 70  
 Trimming Machines (Not to be used  
 for trimming grubs, bruises,  
 etc.): 500, 520, 850, 8803,  
 880B, 900, 1040, 1200, 505, 750,  
 350, 1400, 620, 625  
 Air Operated Trimming Machines (Not  
 to be used for trimming grubs,  
 bruises, etc.) Air Operated: 275  
 "Band Splitter" Carcass : 500Z,  
 520Z, 850Z, 900Z, 1040Z, 505Z,  
 750Z, 880ZB, 880ZS, 1000Z, 1300Z,  
 1400Z, 1500Z, (Not to be used for  
 trimming grubs, bruises, etc.)  
 Dyna Form Meat Press: Series 1, 75  
 Tenderizer: TR2  
 Dipping Machine: 9A, 11A, 14A, 21A  
 Bone-In Tenderizer: TR-10B  
 Spray Tenderizer: ST 18-A, ST 24-A  
 Slicer: BH-15, "Slice-N-Tact"  
 Cutlet Former: CF-16  
 Conveyor: 624  
 Wizard Knife: 1000, 1300, 1500 (Not  
 to be used for trimming grubs,  
 bruises, etc.)  
 Cutlet Former: CF 10, CF 24, CF 34,

## CF 40

Slicer: BH-14 "Slice-N-Tact", BH-20  
 "Slice-N-Tact" BH-15  
 "Slice-N-Tact"  
 Slicer: "Ultimax"

BIG DRUM

COLUMBUS, OHIO

Filling Machine: Big Drum VC-1, Big  
 Drum VL-2, J

BIGGER & JOHNSTON CO.

DOWNS, N. IRELAND

Sausage Filler: 40240 & 40241

BILT-RITE CONVEYOR

GARFIELD, NJ

Conveyor: SS-H-400-.....

BIRD MACHINE COMPANY INC.

SO. WALPOLE, MASSACHUSETTS

Bird" Centrifuge LBSD-SS...x..  
 Centrifuge: BSVO-....SX

BIRO MFG. COMPANY

MARBLEHEAD, OHIO

All Purpose Mill: 1520 SS  
 Tenderizer: PRO-9  
 Poultry Cutter: BCC-100, BCC-200  
 Frozen Meat Flaker: FBC-4800  
 Grinder: 1056, 542-48-52  
 Breaking Saw: 4436-11, 4436  
 Trim Saw: 22, 44, 3334  
 Tenderizer: XHD  
 Saws: 4436 Modified SS, 44 Modified  
 SS  
 Automatic Feed Grinder: AFG-56  
 S/S Conveyor: 210  
 Automatic Feed Mixer-Grinder:  
 AFMG-56, AFMG-48  
 Dual Loading Stuffing Horn:  
 48-52-56  
 Keeper Case Dual Loading Horns:  
 48-42-56-A, 48-52-56AS  
 Multiple Blade Chunk Sausage Cutter:  
 1000  
 Meat Choppers: 342, 812, 822,  
 1556, 6642, 7542-48-52  
 Automatic Loin Cutter: 44-680  
 Scraper Attachment (for all models  
 of Biro's Power Cutters): MC  
 Stew Meat Cutter w/Transparent  
 Hopper: PRO-10  
 Breaking Saw: 3334  
 Slicer: 31  
 Automatic Feed Mixer Grinder:  
 AFMG-24

BIZERBA INC.

EDISON, NEW JERSEY

Vacuum Packaging Machines: Single  
 Chamber - "REGINA" ..., "Regina"  
 2/63, "Regina" RC\63, "Regina"  
 100, "Regina" 2/100, "Regina"  
 2/100-S-310, "Regina" 2/140  
 (B14), "Regina" B-18, GM-....  
 Double Chamber - "Regina" RD-...,  
 "Regina" RD-88-H-S, "Regina" B12  
 Slicer: A 330  
 Slicing Machine: A330FB2, SG8D & SE8  
 Vacuum Packaging Machines, Single  
 Chamber: GM-...., Double Chamber:  
 "Regina" RD-..., RD-88-H-S, B12-...,  
 2/63, RC63, 100, 2/100,

2/100-S-210, 2/140-(B14), B-18

B&J MACHINERY CO., INC.

DALTON, GEORGIA

"Leonard" Poultry Deboner: C

B&J SHEET METAL, INC.

TELFORD, PENNSYLVANIA

Tables: 1131S thru 1138S, 1131SG  
 thru 1138SG, 1141S, 1141SG, 1145S  
 thru 1147S, 1145SG thru 1147SG,  
 1169S, 1169G, 1172S thru 1183S,  
 1172SG thru 1183SG  
 S/S Smokehouse Truck: 1964, 1970  
 Galv. Smokehouse Truck: 1965, 1971  
 S/S Smokehouse Tree: 1967  
 Galv. Smokehouse Tree: 1968  
 Paunch Truck: 1158SG, 1159S

BLACK BODY CORPORATION

FENTON, MISSOURI

Continuous Oven: FBC4-25

G. S. BLAKESLEE & COMPANY

CHICAGO, ILLINOIS

Vertical Mixer (w/Chrome Beaters):  
 CC-..D.

BLAW-KNOX FOOD & CHEMICAL EQUIPMENT

BUFFALO, NEW YORK

Screw Conveyor: SCR-...-SS-...,  
 SCS-...-SS-...  
 S/S Sanitary Drum Dryer:  
 SSADD-...-...

BLENTCH CORPORATION

ROHNERT PARK, CALIFORNIA

Hi-lift Dumper: HD..., HD...  
 Belt Conveyor: BC-....  
 Continuous Cooker: CS-.....  
 Mixer Blender: DM-.....  
 Blender: DM-.....

G. S. BLODGETT COMPANY

BURLINGTON, VERMONT

Ovens: FA-100, FA-102, GZL-10,  
 GZL-20, EF-111, EF-112, EZE1,  
 EZE2, DFG-100, DFG-102  
 S/S Oven: RE-44, CTB-.

BLONCO

OAKLAND, CALIFORNIA

Vacuum Mixer: IMP-..., IMP-....

S. BLONDHEIM & COMPANY

OAKLAND, CALIFORNIA

Mixers: 1,000-10,000 LBS., 150,  
 250, 450, 700  
 "Blonco" Continuous Feed Grinder:  
 Type I, Type III  
 Ham Tumbler: 700, 1200, 2500  
 "Blonco" S/S Screw Conveyor: 678..  
 "Blonco" Guillotine Decanner: DBA  
 Hi-Dumper: 168  
 Picklejector: SSP2614  
 Twine Linker: RS...  
 S/S Luncheon Meat Slicer: 2000  
 Scale and Conveyor: 1857  
 Tipper Casing Applier: 1055  
 "Alpina" Continuous Stuffer: 1010  
 "Blonco Risco" Stuffer: BR....  
 "Blonco" End Discharge Mixer:  
 200ED, 5000ED  
 "Blonco" High-Speed Knife Grinder:

150, 170, 200  
Vacuum Sausage Stuffer: "SAFOS"  
2N/HP, "SAFOS" 2N/H  
End Discharge Mixer: 2000 ED

**BLOOMER-FISKE INC.**

CHICAGO, ILLINOIS

Auto-Trol Loader: Mark II, 1970  
S/S Meat Molds: Round & Square  
Liver Loaf Mold: Various Sizes  
Portable Steam Cooker: 1970

**BLOSSOM INDUSTRIES, INC.**

CLEVELAND, OHIO

S/S Pump, RM-..., RO...

**BLUE CHANNEL CORPORATION**

PORT ROYAL, SOUTH CAROLINA

Deboner: Harris

**BLUEBIRD INC.**

CHICAGO, ILLINOIS

Pearshape Ham Mold: BMA-1

**PHILIP BOCK COMPANY, INC.**

HAWTHORNE, CALIFORNIA

Filling Machine

**BOCK LAUNDRY MACHINE CO.**

TOLEDO, OHIO

Bock Centrifuge: FP-...A

**W. Y. BOGLE CORPORATION**

WEST HARTFORD, CONNECTICUT

Belts (FOOD CONTACT):

2, 3, 4, 5 Ply White Nitrile Heavy:

FP-1

2, 3, 4 Ply Black Nitrile-Heavy:

FP-2

3, 5 Ply White Nitrile Standard:

FP3

2, 3 Ply White Dacron Nitrile: FP8

2, 3 Ply White Dacron Butyl: FP-10

2, 3, 4 Ply White Teflon Nitrile:

FP-13

2, 3 Ply WhiteSkimcoat: FP-14

2, 3 Ply Dacron/PVC: FP-15

**BOLDT INDUSTRIES, INC.**

DES MOINES, IOWA

Surge Hopper: SH....

Conveyors: EC....

Tables: RT1-..., RT2-....

Injector: FGM... ..

Vacuum Blender: BB(V)-....

Blender BB-....

Screw Conveyor: SC-..., FC-....

Meat Sampling Drill: 1005

**BONAR PLASTICS INC.**

ADDISON, ILLINOIS

Poly Combo: 1509-A, 1509-B, 1014,

1015, 1044, 1050, 1054, 2010,

6010, 7010, 1010, 1040

Ingredient Bin: 2090-A, 1509-A

Ingredient Bin Lid: 2090-1

Utility Drum: 2022, 2045, 2055,

2012

Insulated Tote Box: 2341

Utility Drum: 2032

Poly Combo: 3010, 7510

**BONCOR, INC.**

WESTFIELD, NEW JERSEY

Meat Massager: CM-..

Hydraulic Lifter Dumper: HLD-35

Mixing Vat 1800E

Vacuum Tumbler: PM-....1

**BONNER & BARNEWALL**

NORWOOD, NEW JERSEY

Belts (Packaged Product Only):

Pebbletop 2 ply, 3 ply

Dacron Pebbletop 2 ply

Belts (Food Contact):

White Hycar COS 2 ply, 3 ply, 4

ply, 5 ply

Black Hycar COS 2 ply, 3 ply, 4

ply, 5 ply

Light Duty White Hycar COS 3 ply,

5 ply

Dacron-Teflon 2 ply, 3 ply

Dacron-Hycar 2 ply, 3 ply

Dacron-Butyl 2 ply, 3 ply

**BONNOT COMPANY**

KENT, OHIO

Cooking Extruder: 2 1/4

**JOHN BOOS AND COMPANY**

EFFINGHAM, ILLINOIS

Cutting Board: POLY-1000,

POLY-2000, BO-CO Rubber

Tables: 70, KS, M, GMT, S14, S16,

TC, TS

**BORDEN CHEMICAL COMPANY**

NORTH ANDOVER, MASSACHUSETTS

Carcass & Primal Cut Wrappers: CW,

PCW, SW

**ROBERT BOSCH PACKAGING CORP.**

PISCATAWAY, NEW JERSEY

Packaging Machine: MU with an

acceptable filling device.

"Aluseal" Fill and Seal Machine:

740B

Flat Pouch Form, Fill, and Seal

Machine: BML

**BOYD CORPORATION**

ELMHURST, ILLINOIS

Incline Conveyor: 104-2000-S,

104-2000-J

Incline Table Conveyor: 104-1000

Conveyor w/Air Gates: 104-8000A

S/S Wire Belt Conveyor: 104-3000

Roller Bed Conveyor: 104-2000-2S

Skoring Machine: 105-115

Special Feed Conveyor: 107-30032

Conveyor: 104-4000

**BOYENGA & COMPANY**

AMARILLO, TEXAS

Edible Surge Bin: ESB-1

Level Control Tank: EPSLC-1

**MICHAEL R. BOYER**

BRIGHTON, MICHIGAN

Ham Slicer: 618

**BQP INDUSTRIES, INC.**

DENVER, COLORADO

Plastic Tote Boxes, w/Lids:

NO....., NS....., SO.....

**BRAN & LUBBE, INC.**

EVANSTON, ILLINOIS

Sanitary Pump: S-293

**THE BRECHTEEN CO.**

MT. CLEMENS, MICHIGAN

Sausage Looping Bucket: 001

Sausage Looping Bucket Assembly:

002

Stuffing Horns: "Coffi" 001, 002,

003, 004, 005, 006

Ham Stuffing Machine: 2200

"Coffi" Stuffing Horn: 1510, 2210,

1510C, 2210C

**BRECON KNITTING MILLS, INC.**

TALLADEGA, ALABAMA

"Brecon" Stockinette Machine: 711

**BREDDO INCORPORATED.**

KANSAS CITY, KANSAS

"Likwifier" Mixer: LDD-...,

LDDR-..., LDDW-..., LDDRW-...

LO-..., LDT-..., LDTW-..., LHW-...,

LHR-..., LOR-..., LDDRW-...,

LORW...

**BRIDGE MACHINE COMPANY**

PALMYRA, NEW JERSEY

Meatball Former: Titan 4, 4D, 5,

5D, 1D, Titan BT00

Food Molder: Custom 150, Custom

150HD, Crown 240, Crown 240HD,

Imperial 480

Dumper: "LiftLoader" Imperial

480HD, Compac 100, Compac 100HD

Spray Tenderizer Scorer STS-24

Cross Tenderizer: CS12

"Accupat" Food Shaper: 3AP, 4ACS,

DA

Conveyor Cuber: "Convey Cuber"

Cutlet Flatteners: CF-12

Vacuum Packaging Machine: Nirovac

SD220

Conveyor Table: CT-....

Air Operated Spreading Conveyor:

SCA-....

Food Shaper: "Accupat" D

**BRIDGE ROTARY MACHINE COMPANY**

PALMYRA, NEW JERSEY

Vacuum Packaging Machine: "Nirovac"

X-..., "Nirovac" S-..., "Nirovac" S

500 1A

**BRIDGESTONE TIRE COMPANY, LTD.**

TOKYO, JAPAN

Belt (Food Contact): Dura-Sani

**BRIGHAM YOUNG UNIVERSITY**

PROVO, UTAH

Product Shaping Device: Colosimo

**BRITTON MANUFACTURING**

COLLEGE STATION, TEXAS

Electric Stimulator: 350

Koch-Britton: 250

Low Voltage Stimulator: 75-LV

**BROASTER COMPANY**

BELOIT, WISCONSIN

Marin-Aider: 607-B

DustRite: 606

Retort Separator: Polypropylene

Deep Fat Fryers: 1400E, 1400G,

800E, 1800G, 1600



**BROCO ALCO DIV. OF ALCO FOOD SERVICE  
EQUIPMENT CO.**  
BELOIT, WISCONSIN  
Deep Fat Fryer: 1600

**BRODRENE GRAM A/S**  
VOJENS, DENMARK  
Automatic Rotary Freezer: "RIA"...

**BROOKLYN HEIGHTS MACHINE CORP.**  
CARTHAGE, MISSOURI  
Conveyors: FG-7-3690, FG-7-36,  
FG-7-3013, FG-7-3010, FG-9-3017,  
FG-9-3018, FG-9-306, FG-7-3090R,  
FG-7-3090L  
Packing Table: FG-PT-369,  
FG-PT-309, FG-PT-149  
Flour Reclaiming System: 2274

**BROOKS & PERKINS, INC**  
LIVONIA, MICHIGAN  
Tote Box: R1301W, R1305W, R1307W,  
R1310W, R1315W, R1319W, R1323G,  
R1323W, R1324G  
Tote Box Lid: R1311W, R1316W,  
R1320W, R1326G  
Storage & Shipping Drums: R1212G,  
R1212W, R1225G, R1225W, R1232G,  
R1232W, R1245G, R1245W, R1250G,  
R1250W, R1255G, R1255W,  
R1231G, R1249G  
Drum Lids: R1213G, R1213W, R1226G,  
R1226W, R1256G, R1256W, R1251W,  
R1251G  
Bulk Containers: R1121GP, R1123GP,  
R1119G, R1119B  
Bulk Container Lid: R1122W, R1124G,  
R1120G

**ARTHUR S. BROWN MFG. CO.**  
TILTON, NEW HAMPSHIRE  
Belts (Food Contact):  
White (Cotton Carcass): L415  
White (Dacron-Cotton Carcass): L434  
(Edges sealed with acceptable  
compound.)

**WILLIAM BROWN COMPANY INC.**  
PHILADELPHIA, PENNSYLVANIA  
Bone Chip Remover: 1167

**BRUENDLER, A.G.**  
BUTTIKON, SWITZERLAND  
"Conti-Cut" Cutter Mixer CVL/2  
"TurboCut" Emulsifier VL-G10-101-1  
Emulsifier: "Turbo Cut" VL-G2,  
VL/3, VL-100, VJ-L55, "Mini-Cut"  
MVK

**BS & B SAFETY SYSTEMS**  
TULSA, OKLAHOMA  
Vac-Saf Sanitary System: VKB with  
KB-C Safety Head

**BUCKET ELEVATOR COMPANY**  
CHATHAM, NEW JERSEY  
Corratrough Belting: DAL  
Bucket Elevator (For Dry Product  
Only): V4

**BUCKHORN MATERIAL HANDLING GROUP**  
CINCINNATI, OHIO  
Meat Dolly: 34-...  
Plastic Meat Trays: 18-465, 18-467

Tote Boxes: 09-...  
Tote Box Lids: 10-...  
Meat Lugs: 01-..., 04-..., 07-...,  
11-..., 17-..., 18-...  
Meat Lug Lids: 02-..., 03-...,  
06-..., 08-..., 15-..., 18-...  
Meat Lug w/Drain Holes: 18-...  
Bulk Containers: 22-...  
Bulk Container Lids: 23-...  
Plastic Drums: 21-...  
Plastic Drum Lids: 21-...  
Nest Pac Meat Lugs: 18-...  
Net Pac Tote Bins: 18-524, 18-488  
Commissary Case: 47-024E  
Containers(w/optional lids): 47-....

**BUDD CO. POLYCHEM DIVISION**  
PHOENIXVILLE, PENNSYLVANIA  
Rigid Plastic Belting (Packaged  
Product Only): SC-...  
Rigid Plastic Belt "Mod-U-Flex": 35  
(Packaged Product Only)  
Rigid Plastic Belt "Mod-U-Grid": 36  
(Food Contact)  
Snap-on Rigid Plastic Belt:  
...SC..., ...SC...,  
...NSC..., ...NSC...,  
...RC..., ...RC...,  
...RCT..., ...RCT...  
Belting (Food Contact): White Hing  
Chain 150 HRT-...  
Plastic Chain Belt (for direct  
product contact): Model 200 PR

**BUFFALO WEAVING AND BELTING CO.**  
BUFFALO, NEW YORK  
Belts (Food Contact) Golden Bison:  
S2W, S3W, S4W  
Sanivoyor: P-90, P-135, P-260,  
P-390  
White Nitrile/Vinyl Polyveyor: D84W  
Black Nitrile/Vinyl Polyveyor: D84B  
Teflon Polyveyor White: D84W-Teflon  
Servall White: C826W  
Servall Black: C826B  
Belts (Fully Packaged Product):  
Golden Bison-Incline: LG3W

**ROBERT F. BULLOCK, INC.**  
CONYERS, GEORGIA  
Pork Skin Pellet Popper: 1200  
Pellet Feed Hopper: 80  
Cooking Oil Holding Tank: 80  
Heat Exchanger: 4  
Pork Skin Breaker: PSS-82  
Pork Skin Cutter: PSC-83  
Product Cart: PTC-500  
Pork Skin Fryer: RDF-400  
Pork Skin Rendering Cooker: 1200  
Screw Lift: SL-83  
S/S Dry Rendering Unit: HAR

**B. H. BUNN COMPANY**  
LAKELAND, FLORIDA  
Packaging Machine  
Meat Tyer: M-10, M-16MR,  
M-10MR  
Meat Tying Machine: STM-1010,  
STM-1016

**BURDETT MANUFACTURING CO.**  
BRIDGEVIEW, ILLINOIS  
Kettle: L600

**BURFORD CORP.**  
DALLAS, TEXAS  
Vertical Bag Tyer: VB2L, VB2R

**T. J. BURNETT**  
MURRAYVILLE, GEORGIA  
Breast Deboner: TB 150  
Deboner: TBW-250  
Thigh and Leg Deboner: GB-100

**BURRELL BELTING COMPANY**  
SKOKIE, ILLINOIS  
Belts (Food Contact): WB152F,  
WB153F, WB154F, Hygene 3, Hygene  
5, WB152C, WB153C, WB154C,  
GB153C, BB153C, DS152C, DS153C,  
DS152TC, WB153TC, White Hycar  
WB152F-A, WB153F-A, WB154-A,  
WB152C-A, WB153C-A, DS152C-A,  
DS153-A, Hygene-3A, Hygene-5A,  
Green Hycar GB153C-A  
Tan Koroseal 2 ply, 3 ply  
White Koroseal 3 ply  
Smooth Polycool Tan  
Smooth Super Polycool Green  
White Polytek: DS92C, DS92RC,  
DS93C, DS93RC, DS92TC, DS93TC,  
P50C, P80C, SP93C  
Belts (Food Contact): CC-60,  
2C-100, SP-92C, SP-3, D92BC

**BUTCHER'S FRIEND PRODUCTS**  
DES MOINES, IA  
Sausage Linker: 2001

**B&W METALS COMPANY, INC.**  
FAIRFIELD, OHIO  
Meat Ball Cut-Off Machine: MB-1-22

- C -

**CADILLAC PLASTIC & CHEMICAL**  
BOSTON, MASSACHUSETTS  
Cutting Boards: w/Petrothene  
LB-733, Plexiglas G Unshrunk

**CALLAHAN AMS MACHINE COMPANY DIV. OF  
VERMONT MARBLE CO.**  
PROCTOR, VERMONT  
Closing Machine: 131V  
Can Seamer: 127 1/2, 227-SV, 527-SV

**CAM INDUSTRIES**  
KENT, WASHINGTON  
Wrapping Machine: "Flowrap" A

**CAMBRIDGE/REGINA INCORPORATED**  
CAMBRIDGE, MARYLAND  
Belt (Packaged Product Only): D-...,  
D-..., D-..., D-...,  
D-..., D-..., D-..., D-...  
Belt (Direct food contact): D1700B,  
D1700C, D1700ALW, D1700LW

**CAMBRIDGE WIRE CLOTH COMPANY**  
CAMBRIDGE, MARYLAND  
S/S Belt (Food Contact): SaniGrid,  
2688, CAMBRI-LINK, B-48-52-18,  
B-18-16-12  
1" x 1" Regular Duty Flatwire  
3/4" Pitch Cam-Grind  
1/2" x 1/2" True-Half Flatwire



1/2" x 1" Regular Duty Flatwire  
 1/2" x 1" Extra Heavy Duty Flatwire  
 1" x 1" Extra Heavy Duty Flatwire,  
 1" Pitch Cam-Grid w/Mesh Overlay  
 S/S Balanced Betting: B-36-20-12,  
 B-30-28-14, B-36-32-16,  
 B-48-48-17, B-60-60-18,  
 B-72-68-18  
 (Food Contact) CAM-Clean Plastic Belt: C-24  
 Cam-Clean Perforated Top Belt (Food Contact): 1696  
 Belts (Plastic) (Food Contact):  
 Cam-Clean, Close Rib Cleat: 1665  
 Cam-Clean, Perforated Top Cleat: 1704  
 Belt (direct food contact): D880TLW  
 Plastic Chains (direct food contact): D-843-SS, D-843-LWSS,  
 D-863-SS, D-863-LWSS, D-880,  
 D-880-LW, D-880-TLW, D-882-TLW,  
 D-1873-TSS, D-1873-TLWSS

**CAMBRO, INC.**

HUNTINGTON BEACH, CALIFORNIA

Containers: DAW08050,  
 CYCOLACAH-100F

**CAN-AM CONTAINERS, LTD.**

SPRINGHILL, NOVA SCOTIA

Rectangular Pail and Lid: CA-6020  
 Meat Containers: CA-9600-

**CANRAD-HANOVIA, INC.**

NEWARK, NEW JERSEY

Germicidal Lamp (Non-Ozone Producing): 24700-S (#94A1 Glass). The lamp must be used in accordance with part 7, paragraph 7.16 (b) of the "Meat and Poultry Inspection Manual".

**CANTRELL MACHINE COMPANY INC.**

GAINESVILLE, GEORGIA

Poultry Killer: RW-1, MK-3  
 Drain Conveyor: DC-100-  
 Poultry Chiller-Windmill Unloader: WV-100-  
 Cut-up Conveyor: CC-100  
 Belt Conveyors: TC-100-....,  
 CC-100-...., FC-100-....,  
 DD-100-...., TD-100-....  
 Horn Boning Conveyor: HBC-110  
 Boning Conveyor: HBC-100  
 Giblet Pump Diaphragm: DGP-400  
 Giblet Elevator: GE-200  
 Packing Bin: PB-200  
 Stationary Table: ST-100  
 Giblet Pump: 001  
 KFC Cut-up Saw: CS-100  
 Eviscerating Shacklers: CSE-1,  
 CSE-2, CSE-2-A  
 Picking Shackles: CSP-4, CSP-4-A,  
 CSP-4-B  
 Picking Shackle, Combination Turkey: CSP-5  
 Gizzard Tumbler Washer: GW-700  
 Giblet Pump Air Operated: AGP-300  
 Lazy Susan Packing Table: LST-300  
 Parts Boning Conveyor: HBC-110-P

Table Top Conveyor Turns: TT-90,  
 TT-180, TT-S  
 S/S Meat Carrier: MC-104  
 S/S Water Changer: WC-100, WC-200  
 Wing Master: WM-400  
 Poultry Skinner: CPNS 100  
 Breeding Machine: CBM-300  
 Line Divider: LD-101  
 Dewaxer: DW-605  
 Viscera Harvester: EH-15, EH-20  
 Gizzard Defatter: DF-1  
 Poultry De-Icing Scale w/Platform  
 Hanging Bin: HB-1  
 Triple Deck Belt Conveyor: TD-200  
 Vat Dumper: HVD350, HVD350SS  
 S/S Poultry Scalder: SS-200  
 Auger Chillers: CA-6-1, CA-8-a  
 (Ice), CA-6-1, CA-8-R  
 (Refrigerated)  
 Giblet Chillers: 101, 102, 103, 104  
 S/S Refrigerated Giblet Chillers  
 101R, 102R, 103R, 104R  
 Vacuum Tumbler: VM-1  
 Adjustable Inspection Stand: AIS-1  
 Cut-up System: 85-1  
 Consisting of-Wing Cutter:  
 06-04-01, Horizontal Bird Halving  
 Machine: HM-651, Leg Separator:  
 LS-691, Drumstick/Leg Unloader:  
 06-38-01  
 Eviscerating Machine: Apollo-72,  
 Apollo IV, U80 (Manual  
 positioning of viscera for  
 inspection necessary.) (Surfaces  
 of machine contacting carcasses  
 must be sanitized between each  
 use with 180 F. water or solution  
 of 20 ppm residual chlorine at  
 point of use.)  
 Disc Pickers: JM-.., JMKD-..  
 Broiler Unloading Station 180 -.  
 US-2  
 Poultry Scalder: SC-1  
 Automatic Electric Waterbath  
 Stunner: AS-2 (Water level must  
 not exceed 1/4" depth above  
 screen.)  
 Automatic Vent Cutter: VC-11  
 (Surfaces of machine contacting  
 carcass must be sanitized with  
 180F. water or solution of 20 ppm  
 residual chlorine at point of  
 use.)  
 Automatic Pre-Stomach Machine:  
 PS-11 (Personnel must be provided  
 to trim portions of digestive  
 tract not removed by the machine  
 and must be in addition to the  
 auxiliary peeler.)  
 Reprocessing Station w/Chlorinator:  
 S.T.-1  
 Broiler Unloading Station: AD-1,  
 AD-2  
 Neck Skin Cutter: MS-1  
 Automatic Opening Cut Machine:  
 "Jupiter" 111 (Surfaces of  
 machine contacting carcass must  
 be sanitized between each use  
 with 180F. water or solution of  
 20 ppm residual chlorine at point  
 of use.)  
 Automatic Gizzard Splitter: GS-111

Hock Picker: HP-1  
 Automatic Bird Bagger: BB-1, PM-80  
 Screw Chiller 11: MSC-11  
 Inside-Outside Final Birdwasher:  
 BW-2  
 CO2 Tunnel: ZT-1  
 Weighting System: Mark 1  
 (Consisting of-Weighing Machine:  
 HB-83, Line Clearer: LC-101,  
 Weighing Shackle: WS-101)  
 Weight Distribution System: WG  
 Poultry Cut-Up Saw: MSC-1  
 CD6000 Gizzard Harvester:  
 Neck Skinner: NS-1  
 Whole Breast Filleting Machine:  
 BFM-681  
 Final Inside/Outside (14 Unit) Bird  
 Washer: F10-515  
 Scale and Packout Conveyor: SPC-682  
 Dewatering Tumbler: DT-2  
 Automatic Head and Wind Pipe  
 Puller: HP-2  
 "Graham" Automatic Neck Breaker:  
 GANB-100  
 Automatic Eviscerator (Manual  
 positioning of viscera for  
 inspection necessary): Mark 4,  
 Mark 5 (Surfaces of machine  
 contacting carcasses must be  
 sanitized between each use with  
 180F. water or 20 ppm residual  
 chlorine at point of use.)  
 Belt Conveyor: BC-050  
 Automatic Bird Unloader: ABU-313  
 Oil Sac Cutter: GAOS-200  
 Conveyor Saw Table: CST-113  
 Giblet Chiller: RAPGC-2, RAPGC-2R  
 Neck Skin Cutter: P-2000  
 Line Divider: GLD-300, GLD-300A,  
 GLD-300B  
 Breeding Machine: CB-80  
 Eviscerating Line Shackle: RBES-304  
 Kill Line Shackle: BKS-304  
 Picking Machine: CH-6/, CE-6/.  
 Automatic Poultry Killer: WAK-101  
 Hand Gizzard Peeler: 71RAP  
 Inside Outside Final Bird Washer:  
 Mark II  
 Auto-Cone Breast Deboning System:  
 CCGD-1  
 Gizzard Harvester: M-1  
 Leg Processor: LP-1  
 Cone Deboning Wheel: CCB1-5  
 Turkey Oil Sac Cutter: GAOS-200T  
 (If used prior to inspection  
 station, surfaces contacting  
 carcasses must be sanitized  
 between each use with 180F. water  
 or a solution of 20 ppm residual  
 chlorine at point of use.  
 Cone Deboning Wheel: CCB5-T  
 (Suspended from ceiling).  
 Neck Skin Machine: NS-1001  
 Gizzard Defatting Machine: NGW-1C  
 Automatic Opening Machine: Mark  
 III, "Mark" III-.. (Surface of  
 machine contacting carcasses must  
 be sanitized between each use  
 with 180F. water or a solution of  
 20 ppm residual chlorine at point

of use.)  
 Breast Fillet Compressor: BFC-1  
 Front Half Portioning Machine:  
 PFMBP-1A  
 Gizzard Tenderizer :GTM-100  
 Rear Processing Machine: PRPMLP-1A  
 Thigh, Drum processing machine:  
 PTDPMLS-1  
 Automatic Parts Machine: APM-22  
 Automatic Cut-Up Machine: APM-22  
 Picking Machine: MP-../.  
 Saddle-Cut Machine: PSCM-HM-1-00  
 Automatic Wing Portioning Machine:  
 6000  
 Automatic Neck Breaker: "Mark" 16  
 Shackle: ICS-312-2  
 Automatic Breast Fillet Machine:  
 1200  
 S/S Poultry Scalders: PSHE-4200  
 Over/Under Cone Deboning Conveyor:  
 OU-CD-18  
 Giblet Wrap Machine: "STS"-3  
 Automatic Cropping Machine:  
 ACM-510 (Surfaces of machine  
 contacting carcasses must be  
 sanitized between each use with  
 180 F. water or a solution of 20  
 ppm residual chlorine at point of  
 use.)  
 Neck Breaker: CNB-14 (If used prior  
 to inspection station, surfaces  
 of machine contacting carcasses  
 must be sanitized between each  
 use with 180 F. water or 20 ppm  
 residual chlorine at point of  
 use).  
 Automatic Neck Breaker: ANB-505  
 Automatic Wing Portioner: 6000  
 Final Vacuum Machine FCM-500  
 Turkey Tender Puller: MTP-100  
 Tail Cutter: TC-105  
 Wing Cutter(second joint): 06-04-02  
 Wing Tip Cutter: 06-04-03  
 Viscera Harvester (with power brush  
 cleaner): EH-20  
 Beltless Shaker Conveyor: CSC-100  
 Poultry Picker: CP-40, CP-80

CAPITAL INDUSTRIES, INC.  
 SOUTH ST. PAUL, MINNESOTA  
 Plastic Meat Lugs With Lids: K-1,  
 K-2

CARBONIC INDUSTRIAL CORPORATION  
 LOGANVILLE, GEORGIA  
 Freezer: Spiral SF-.....

CARBONIC INDUSTRIES CORPORATION  
 ATLANTA, GEORGIA  
 Supplementary Ice Maker:  
 WC-.....  
 CO2 Snow Hood: SH6-C1....  
 CO2 Snow Hoods: 6C-....., 6AC-....

CARDINAL SCALE MFG. COMPANY  
 WEBB CITY, MISSOURI  
 Scales (w/ S/S Platform and a  
 suitable stand): 2100 S/S, 2200  
 S/S  
 S/S Scales: EF-.....S  
 Detecto Scale: OU-....  
 Checkweigher Scale: 102  
 Scale: PX-6, AP

CARDOX CORPORATION  
 COUNTRYSIDE, ILLINOIS  
 S/S Freeze Cabinet: Zip-Freeze

CARDOX CORPORATION DIVISION OF LIQUID  
AIR CORPORATION  
 SAN RAMO, CALIFORNIA  
 CO2 Snow Hoods: 2164, 6164E,  
 D-1-37-0524-61, J-100, J-200,  
 JH-100, JH-200, JIH-200,  
 1-974-0004  
 CO2 Pelletizer: D-47650, H-300-SS,  
 R-1000-2AL, R-300-SS  
 Ultra Freeze Tunnel: 1-55-003-...,  
 1-55-0001A-..., 1-44-0003-...,  
 1-55-003-..., 1-55-001A  
 Cyclone Snow Separator Hood:  
 D1-974-0006, Impactor & Box  
 Nozzle  
 D1-974-0008, 0006 w/impactor fl.  
 nozzle  
 D1-974-0019 0006 w/2 Impactors &  
 fl. Nozzle  
 D1-974-0018, 0006 w/2 Impactors &  
 Box Nozzle  
 D1-974-006  
 S/S Freezer Cabinet "Zip-Freeze"  
 Snow Horns  
 1-037-0509 (4 1/2" Dia)  
 1-937-0015 (5" Dia)  
 1-937-0016 (6" Dia)  
 1-937-0017 (8" Dia)  
 1-937-0018 (10" Dia)

THE CARDWELL MACHINE CO.  
 RICHMOND, VIRGINIA  
 Vib-O-Vey Conveyor: VC-1472-1  
 Screening Conveyor: SC-283

CARNITECH A/S  
 (KOPPENS INDUSTRIES)  
 STONE MOUNTAIN, GEORGIA  
 Column Loader: L-..., L-..., L-...-3US

J. A. CARRIER CORPORATION  
 BURLINGTON, MASSACHUSETTS  
 Filler Machine

CURRUTHERS EQUIPMENT COMPANY  
 WARRENTON, OREGON  
 Nu Pak Machine: "A"

CARSON INDUSTRIES  
 LAVERNE, CALIFORNIA  
 Combon Bin: Titan Super

W. R. CARY ENGINEERING, INC.  
 OZARK, MISSOURI  
 Carcass Washer: 7500

CASA HERRERA, INC.  
 LOS ANGELES, CALIFORNIA  
 Masa Extruder: C500-100  
 Corn Washer: C20100  
 Corn Grinder: C40100  
 Tortilla Oven: C70100  
 Cooling Conveyor: CC80000  
 Double Flour Tortilla Head: DFTH  
 60000  
 Tamale Extruder: XTC 500100  
 Double Flour Tortilla Elevator:  
 DFTE 60500

Dough Mixer: M30100

CASHIN SYSTEMS CORP.  
 HAUPPAUGE, NEW YORK  
 Chitterling Chilling & Finishing  
 Machine: C-300C  
 Checkweigher: 310  
 Bacon Weigher: 1027  
 Cardboard Dispenser: 1026  
 Takeaway Conveyor: 312  
 Weigh While Convey System: 1132  
 Heart Slasher Washer and Chiller  
 Chitterling Cleaning Machine: 44  
 Stomach Cleaning Machine: 88  
 Heart Slasher & Washer: C-200 H  
 Combination Deslimmer, Scalders,  
 Chiller: C-100S  
 S/S Inclined Conveyor: B-100  
 Slicer: PEC Series 1, PE Series 2,  
 PEC Series 3  
 Hold-Down Assembly for Slicers:  
 3508  
 Slicer: CCS-1  
 Manual Dispenser: 1125  
 2-Track Takeaway Conveyor:  
 1127-0001  
 Grader Interleaver System: 4027  
 Single Track Take-Away Conveyor:  
 1228  
 Continuous Feed Bacon Slicer: 3027  
 Semi-Automatic Bacon Press: 5000  
 Bacon Press (Automatic): Dan-D:5050  
 Checkweigher: 1226-8000  
 Flyte Diverter: 1226-7000  
 Three Track Takeaway Conveyor: 1227

CAVINESS WELDING  
 SAN ANGELO, TEXAS  
 Hide Puller: AB-30601

CCI SCALE COMPANY  
 VENTURA, CALIFORNIA  
 S/S Scale: .CD-....., HCD-20008  
 "S/S" Scale: LCD-....., HCD-.....

CENTENNIAL MACHINE COMPANY  
 GAINESVILLE, GEORGIA  
 Neck Skin Cutter: N-C921  
 Automatic Oil Sac Cutter: 301 (If  
 used prior to inspection station,  
 surfaces contacting carcasses  
 must be sanitized between each  
 use with 180 F. water or solution  
 of 20 ppm residual chlorine at  
 point of use.)  
 Automatic Neck Breaker: 401, 7615  
 (If used prior to inspection  
 station, surfaces contacting  
 carcasses must be sanitized  
 between each use with 180 F.  
 water or solution of 20 ppm  
 residual chlorine at point of  
 use.)  
 Automatic Oil Sac Cutter and  
 Poultry Killing Machine: 7661  
 Viscera Clipper: 740M  
 Packaging Conveyor: 7631  
 Deboning Conveyor: 7632  
 Parts Elevator: 7633  
 Opening Cut Machine: 301A (If used  
 prior to inspection station,  
 surfaces contacting carcasses  
 must be sanitized between each



use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)

Poultry Killer: 205

Poultry Line Divider: 31, 32

Giblet Pump: 40

Poultry Shackle: 1000

Giblet Chiller: 500

Poultry Picker: 7601

Automatic Poultry Killer: 7660

Automatic Gizzard Machine: 720, 720M

Automatic Bird Unloader: 7650

Chicken Scalders: 7620

Belt Conveyor: 7630

Roller Drain Conveyor: 7640

Hock Cutter: 1600

Whole Bird Chiller: 7670

Chiller Unloader, Windmill Type: 7670A

Mechanical Lung Remover: MLR

Tumbler Washer: 7641

Automatic Poultry Eviscerator: 7684

(Manual positioning of viscera for inspection necessary.)

Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)

Solenoid Activated Hand Wash Valve: 7685

Automatic Head Cutter: 7610

Head and Wing Scalders: 7624-A

Giblet Wrap Machine: 7690

Poultry Cut-up Shackle: 01

Neck Conveyor: 7697

Giblet Pump: 41

Poultry Parts Skinner: 720 M-P-S

Automatic Gizzard Feeding System: 7683

Crop Puller: 7686

Neck Puller: 7635

Counter Rotary Picker: 76-100

Halving Machine: 6500

Leg Processor: 7698

Front Half Cut-Up Machine: 7697

Gizzard Puller: 1-1956 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 PPM residual chlorine at point of use.)

Automatic Poultry Stunner: 7699

Note: (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)

Automatic Gizzard Spitter: 730

Automatic Crop Puller: 7686-180

Neck Breaker: 401-180

Chicken Sorter: CS, NS

Scalder: 7500

Automatic Vent Cleaner: AVC-1287

(Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20 PPM residual chlorine at the point of use.)

Wiener Grill Scoring Machine: CM-3

#### CENTRICO, INC.

NORTHVALE, NEW JERSEY

"Westfalia" Separator:

SA-.....36-...., SA-....076,

SA-.....37-...., SA-....177,

SA-....-...., SA-.....-....,

SB-.....-...., SC-.....-....

#### CENTURY 21 MERCURY CORP.

ENGLEWOOD, COLORADO

Vent Cutter: Century 21

#### CERVIN ELECTRIC COMPANY

MINNEAPOLIS, MINNESOTA

Poultry Stunner: Stun-O-Matic

Vent Cutter: VC

#### CESCO MAGNETICS

ROHNERT PARK, CALIFORNIA

S/S Magnetic Traps: 103, 104, 105, 120

S/S Magnetic Sausage Traps: 190SS, 195SS, 196SS

S/S High Pressure Magnetic Trap: 150SS

S/S Magnetic Plate: "Sanitary"

S/S Magnetic Traps: "Magtrap" 105

#### C. E. INVALIDCO

TULSA, OKLAHOMA

Flowmeter: WS5-...., WE5-....

Sanitary Level Probes: D Series, B07-J

#### C & F PACKING COMPANY

CHICAGO, ILLINOIS

Cryo-Compressed Extruder: BJ-100

#### C & G METAL PRODUCTS MFG. CO.

CHICAGO, ILLINOIS

Ox-Tail Washer

#### CGZ ALIMEC SPA

PARMA, ITALY

Ham Press: PEC/2SF

Desalter Machine: PA/5TS

#### CHACE LEATHER PRODUCTS

FALL RIVER, MASSACHUSETTS

Belts (Food Contact): Betalon T07, T10, TT12, TT25, 2T25, 3T30, T13/B, TT18, T04

Belt (Packaged Product): Betalon T05

#### CHAD INCORPORATED

KANSAS CITY, MISSOURI

Beef Carcass Prewash Cabinet: CPW-1000

#### CHAD, INC.

OLATHE, KANSAS

Beef Head Washer: HW1000-1, HW-1000-2

High Pressure Hock Washer: HPHW-2000

Beef Carcass Washer: BW-1000, BW-2000, BW-1500, BW-4000

Hog Neck Washer: NW-1000

S/S Smokehouse Trees: Single Post 1, Double Post 2

Picnic Scrubber: PS-750, PS-1000

Hog Carcass Washer: HCW-1000

Hock & Front Shank Washer:

HFSW-100

Foot Scrubber: FS-1000

Beef Foot Washer: BFW-1000

(Back up person required for inspection of finished feet)

Tripe Washer: TW-1000

Hog Neck Wash & Picnic Scrubber: NWPS-1000

Lamb Carcass Washer: SW-2000

Brush Type Hog Polisher BT-865

Hog Carcass Washer: HCW-2000

Consisting of: Hog Carcass Washer: HCW-1000, Hock/front Shank Washer: HFSW-1000

Beef Carcass Washer: BW-3000

Neck Wash/Picnic Scrubber:

NWPS-1000

Beef Carcass Prewash Cabinet:

CPW-1000 (To be used with an acceptable Quality Control Program approved by Slaughter Inspection and Standards Div. Technical Services)

Carcass Spray Cabinet: CAS-1000

Head and Tongue Spray Cabinet: HT-1000

#### CHALLENGE-COOK BROTHERS, INC.

INDUSTRY, CALIFORNIA

Vacuum Meat Tumbler: MP-10

Vacuum Meat Tumbler: MP-5

Vat Dumper: LD-20

Vacuum Meat Tumbler: MP-3, MM-...

Loading Chute: LC-3

Loading Device: LD-22, LD-1

#### CHAMPION MACHINERY COMPANY

JOLIET, ILLINOIS

Duo-Flex Mixers: 200DA, 300DA

Mixer: "...", 140

Slow Speed Dough Mixer: "...", "...", 140

S/S Slow Speed Dough Mixer: "...", "...", 140

Semi High Speed Dough Mixer: "...", "...", 140

S/S Semi High Speed Dough Mixer: "...", "...", 140

#### JOHN CHATILLON & SONS

KEW GARDENS, NEW YORK

Hanging Scale: .28ASDD-PL, 24ASDD-PL

Bench Platform Scale:

BP...-PL...T-SS, BP...-PL...T-SC,

BP...-PL...DT-SS,

BP...-PL...DT-SC, all w/Stand Model BPMS

S/S Table Top Scales: "Favorite"

#### CHERRY-BURRELL ANCO/VOTATOR DIVISION

LOUISVILLE, KENTUCKY

(FORMERLY)CHEMETRON PROCESS EQUIPMENT, CHEMETRON FOOD EQUIPMENT, ALLBRIGHT-NELL CO.)

Continuous Frank System: 1400

Head Flush Cabinet: Rotary, 731

Bacon Slicer: 827, 827-S, 827-CS

Pickle Injector: 991-B, 991-H, 992-E, 992-F, 1191-B

Hog Viscera Inspection Table: 736, 17-A (Sanitized with 180 F.

#### CENTRAL MARKETING, INC.

LAKEWOOD, COLORADO



water.)  
 Stationary Small Stock Inspection Table: 588  
 Gambrel Cord Cutter: 594  
 Gambrel Push-Off: 1194  
 Belly Trimming Knife: 1192  
 Grinder: 766  
 Sausage Meterine Device: 1023  
 Lard Measuring Filler: 1077  
 Saw: 102  
 Hide Puller: 1141  
 Stomach Inspection Ring: 861  
 Viscera Separating Table: 736-A  
 S/S Flight Conveyor Table: 844-F  
 Side Splitting Conveyor: 844-B  
 Continuous Vacuumizer: 1402-C-1  
 Lard Filler: 1077, 876, 877  
 Hog Scalding Tub: 779  
 "Anco" Cold Cut Stacker: 834  
 "Anco" Cold Cut Slicer: 832-S, 832-MS, 1432  
 Fat Wash Box: 21  
 Hog Neck Washer: 786  
 Tripe Umbrella: 45  
 Shoulder Cutter: 560  
 Beef Viscera Table: 1059 (Sanitized with 180 F. water.)  
 Small Stock Viscera Table: 17/94/850 (Sanitized with 180 F. water.)  
 Bacon Packing System: 828  
 Hog Cutting Conveyor: 842  
 Belly Roller: 787  
 Sausage Table: 277  
 Paunch Tables: 981, 982  
 Side Splitter Table & Pedestal: 797  
 Hog Head Conveyor: 851  
 Slicer: 827-C, 827-E, 827 MS  
 Cattle Jaw Puller: 480  
 Hog & Sheep Head Splitter: 562  
 Cattle Dehorner: 980  
 "Pneu-Draulic" Head Splitter: 1093  
 Hog Jaw Puller: 22  
 Pickle Injector (Bone-In): 1096  
 Hog Stomach Slimer: 860  
 Heart Slasher: 1185  
 Continuous Vacuumizer: 1402-C  
 Bacon Forming Press: 1111-S, 1111-AS, 1211  
 Hog Dehairing Machine: 904, 905, 906  
 Rotary Meat Cutter: 635-A  
 Offal Washer: 971  
 Perforated Top S/S Tables: 1273, 1274  
 S/S Top Tables: 1264, 1271, 1272  
 S/S Tables (Portable): 1275  
 Tables: 844-D, 728-A, 728-B, 1271-A, 1271-B, 1267, 1273, 1265  
 Screw Conveyor: 1081E  
 S/S Smokehouse Tree: 422-S  
 Sheep Pelt Puller: 1187  
 S/S Vat: 1208  
 Hog Break-Up Table: 842-A  
 Belly Roller: 513  
 Stationary Boning Table: 751-A  
 Fat Hopper w/Auger: 1295  
 Hog Washer: 34  
 Boning Table: 844-E, 844-F  
 Conveyor: 1278, 1428, 1279, 1283

Take-away Conveyor: 1433  
 "Sepromatic" Mechanical Deboner: ANCO 1600  
 Paper Dispenser: 1427  
 Hog Head Workup Table: 1266  
 Hog Polisher: 774  
 Jowl Roller: 845  
 Lard Cool Roll: 210-S  
 Hog Stomach Table: 735  
 Gambrelling Table: 12  
 S/S Trimming Conveyor: 844A  
 S/S Auger Conveyor: 1282  
 S/S Chill Tank: 1221  
 Galvanized Chill Tank: 1222  
 "ANCO" 3-Track Take Away Conveyor: 1227  
 Bacon Pickle Injector, 1292-B, 1391-B.  
 S/S Edible Cooker: 1500  
 Bacon Press: 1411  
 S/S Edible Cooker: 1500  
 Slicing System: Model "Anco" 3000  
 Consisting of: Side Trim Knife: 3017, Continuous Slicer: 3027, Weight System: 3037, Cardboard Dispenser: 3047, Checkweigher: 3057, Reject Conveyor: 3067, Make Weight Conveyor: 3077  
 Heat Exchanger (Scraped Surface): 3SSHE, 4SSHE, 6SSHE  
 Pickle Injector: 1591-B  
 Bacon Press: 1411  
 Bacon Slicer: 827, 827S, 827CS

CHEMTRON PROCESS EQUIPMENT, INC.  
 LOUISVILLE, KENTUCKY  
 FORMERLY MEAT PACKERS EQUIPMENT  
 Ham Mold Unloader (Dual): 121  
 Ham Mold Unloader (Single): 120  
 Ham Former: 404, 408, 413, 414  
 Stuffer (Speed-King): 103  
 Rail Hoist (MEPACO): 510  
 "MEPACO" Formulating Scale Conveyor: 184-A  
 Loaf Mold: 807-PL, 811-SL  
 Ham Mold: 813-SH  
 Loaf Pan: 877  
 Loaf Truck: 218  
 Mixer-Blender: 170 (standard and vacuum)  
 Conveyor (Screw Type): 185, 185-TA  
 Loader (Screw Type): 105, 413, 415  
 Stuffer (MEPACO): 117  
 S/S Screw Conveyor: 173, 185-1, 185-11, 185-12  
 S/S Slat Conveyor: 175  
 Dual Mold Stuffer: 108-A  
 Stockinetter (MEPACO): 102  
 Boning Conveyor (MEPACO): 181  
 Belt Conveyor (MEPACO): 211-A  
 Dumper: 519  
 Mold Cover Press: 114, 112, 116, 126  
 Rotating Trays: 201, 238  
 S/S Landing Table: 130  
 Forming and Stuffing Machine: 106  
 Lift Dumper: 523  
 Loaf Mold Filler: 560  
 Tripe Washer S.S.: 436  
 Sausage Meat Truck: 250

Ham Soaking Truck: 270  
 Soaking Tank: 272  
 Ham and Bacon Wrapping Table: 135  
 Wrapping Table: 136  
 Utility Table: 142  
 Sausage Stuffing Table: 150  
 Stuffing Table (Streamlined): 151  
 Stuffing Table (Conventional): 152  
 Pumping Table: 160  
 Boning Table w/Cutting Boards: 155  
 S/S Surge Hopper: 526  
 S/S Formulating Table: 179-T  
 Dual Loading Forming and Stuffing Machine: 107  
 Self Feeding Grinder Hopper: 525  
 Surge Hopper: 524  
 S/S Spice Mixer: 552  
 Rotary Ham and Bacon Washer: 189  
 Mold Cover: 807-SL-P, 807-DL-P, 813-SH-P, 813-DH-P  
 Loader Screw Type (Standard & Vacuum): 105  
 Vacuum Stuffer: 105V

CHEMFAB  
 MATERIALS TECHNOLOGIES DIVISION  
 NORTH BENNINGTON, VERMONT  
 Food Contact Belts: Series 400TCGF: 10, 14  
 Series 100 TCGF: 3, 5, 6, 10, 11, 14, 5 Flex., 10 Conductive  
 Series 300 TCGF: 3, 5  
 Series 200TCGF: 3, 5, 6, 10, 14  
 Series TCGF: 2735, 6530, 8323  
 Series 100TCK: 5, 6, 8, 10  
 Packaged Product: Series TCGF: 8430, 8915, 9013  
 Series TCK: 1589, 1590  
 Microwave Belts (Food Contact): Series TCGF-8915, TCGF-9013, TCK-1589, TCK-1590

CHEMPRENE INC. DIV. WITCO CORP.  
 BEACON, NEW YORK  
 Belts (Food Contact): (Cotton carcass belts have edges sealed with approved sealant.) Fabric Codes (All Belts) - 2, 3, 4, 6, 15, 16, 23, 30, 34, 46, 60, 78, 79, 81, 90, 91  
 Surface Codes-Nitrile (NBR White: 2, 3, 3A, 4, 4A, 9, 14, 15, 16, 17, 18, 23, 24, 31, 33, 34, 42, 47, 48, 49, 69# (#white only)  
 Nitrile (NBR) Black: SAME AS ABOVE  
 Nitrile (NBR) Tan: SAME AS ABOVE  
 Nitrile (NBR) Green: SAME AS ABOVE  
 PVC White: SAME AS ABOVE  
 PVC Black: SAME AS ABOVE  
 PVC Tan: SAME AS ABOVE  
 PVC/NBR White: SAME AS ABOVE  
 PVC/NBR Black: SAME AS ABOVE  
 PVC/NBR Tan: SAME AS ABOVE  
 Butyl (IIR) White: SAME AS ABOVE  
 NBR/Teflon White: 21  
 NBR/Teflon Tan: 21  
 NBR/Teflon Dark Tan: 21  
 NBR/Teflon Light Green 21

PVC (TP) White: 3, 14  
 PVC (TP) Tan: 3, 14  
 Belts (Food Contact): CW-90-COS,  
 CW-90-CBS, CW-120-COS,  
 CW-120-CBS, GWH-1, GWH-2, UFB-1,  
 UFB-2  
 Belts (Fully Packaged Product):  
 Surface Codes: 1, 5, 10, 11, 12,  
 13, 20, 37A, 46, 46A, 53, 57,  
 57A, 58, 59, 60, 62, 65  
 Belts (Fully Packaged Product):  
 CW-90-N, CW-120-N, MNG-1  
 Belts (direct food contact):  
 9602, 9601

CHEERY-BURRELL CORP.

CEDAR RAPIDS, IOWA

Thermutator (Heat Exchanger):  
 624-L, 624-S, 648-L, 648-S,  
 648-DE, 672-L, 672-S, 672-DE  
 Super Thermutator - Swept Surface  
 Heat Exchanger: 624-DE  
 Flexflo Pumps: O-F, OH-F  
 Aro-Vac Flavorizer: AVAS-SH2,  
 AVBS-SH2, AVA, AVB, AVC, NO-BAC  
 MODELS B, C, D&E  
 Air Operated Valves: Series 61, 62,  
 68  
 Air Operated Aseptic Valves: Series  
 91, 92, 98 (with I, Q or threaded  
 ferrules)  
 Plate Heat Exchanger: EWMS, EI,  
 EIS, ES, EUS, SXI, SXLAS  
 Agitator, Longsweep: L  
 Agitator, Paddle: 2  
 Agitator: 3, 4  
 Homogenizers (Standard Sanitary):  
 Steller Series...  
 SS-....-VBR  
 SS-....-SGR  
 SS-....-TGR  
 Homogenizers (Asceptic): No Bac  
 Steller Series...  
 No Bac SS-....-VBR  
 No Bac SS-....-SGR  
 No Bac SS-....-TGR  
 High Pressure Pumps (Standard  
 Sanitary): S3 Series-...  
 S3 Series-....-VBR  
 S3 Series-....-SGR  
 S3 Series-....-TGR  
 HD6 Series 400  
 HD6 SS-....-VBR  
 HD6 SS-....-SGR  
 HD6 SS-....-TGR  
 SP2, SP3, SSP, SFP  
 High Pressure Pumps (Asceptic): No  
 Bac S3 Series-...  
 No Bac S3 SS-....-VBR  
 No Bac S3 SS-....-SGR  
 No Bac S3 SS-....-TGR  
 No Bac HD6 Series 400  
 No Bac HD6 SS-....-VBR  
 No Bac HD6 SS-....-SGR  
 Thermomixer With Agitator Dual 5  
 Processing Vat: PV-50, PV-100  
 Scraper Agitator: 6  
 Butterfly Valve: 100-BV  
 Bridge and Cover Cone Bottom: EPCB  
 Bridge and Cover Flat Bottom: EPB,  
 WPB  
 Dome Top Flat Bottom: EPD, WPD, SP  
 Dome Top Cone Bottom: EPC, SPC  
 Flexflo Pumps: 4A-F, 4A...F,

4A...-F, 4A....-F, 4B-F,  
 4B...-F, 4B....-F, 4B....-F,  
 4C-F, 4C...-F, 4C....-F,  
 4C....-F,  
 Air Operated Valves: Series 81 and  
 82

CHESTER JENSEN COMPANY

CHESTER, PENNSYLVANIA

Air Operated Valve: 782  
 "CJ" CookerCooler: 70  
 Cook Tank  
 Walking Beam Chiller: T,  
 T-...-...-...  
 Screen Tank: 450  
 Plate Heat Exchanger: HMF  
 Short Gas Flow Chiller: (For brine  
 or water) B-..OT-...-...  
 Cooker-Cooler: 70SN100  
 Blender: O-3  
 Brine Chill Tank: D-BC-S-...-...  
 D-BC-D-...-...  
 Hot Water Cook Tank: D-WC-D-...-...  
 D-WC-S-...-...  
 Chill Shower Tunnel: T-BS-D-...-...  
 T-BS-S-...-...  
 S.S. Blender: 04  
 Plate Heat Exchanger: H-35-FS  
 Tumbler/Chiller: TC-...-...  
 Red Water Chiller: RW-  
 Rotary Strainer: RS-  
 Cooker: P-...-...

CHESTNUT RUN LABORATORY

WILMINGTON, DELAWARE

Soft Meat Attachment: LC

CHICAGO SPENCE TOOL & RUBBER

FRANKLIN PARK, ILLINOIS

Belts (food Contact): White Hycar  
 COS 2 ply, 3 ply, 4 ply, 5 ply  
 Black Hycar 2 ply, 3 ply, 4 ply,  
 5 ply  
 White Hycar 3 ply & 5 ply  
 Light Duty Dacron-Teflon 2 ply &  
 3 ply  
 Dacron-Hycar 2 ply & 3 ply  
 Dacron-Butyl 2 ply & 3 ply

CHIORINO

WILMINGTON, DELAWARE

Belts (Food Contact): 1M4-UO-U2,  
 2M8-UO-U2, 2M8-UO-V5

CHISHOLM-RYDER CO., INC.

NIAGARA FALLS, NEW YORK

12 Station Filler: CRCO  
 Hand Pack Filler: 800

CHOICE CUT CORPORATION

LOVELAND, COLORADO

Saw: 1000 (Acceptable table or  
 stand to be provided by user.)

CHUBCO

OAKLAND, CALIFORNIA

Superflo Convectaire Oven: LMP

CINCINNATI BUTCHERS SUPPLY

CINCINNATI, OHIO

Hog Viscera Inspection Table: 79  
 Pan Sterilizer: 142  
 Hog Polisher: 77A  
 Hog Inspection Tables: 81 & 81A

Head Flush Cabinet: 138  
 Hog Head Work-Up Table: 137  
 Fat Wash Box: 85  
 Permeator: 246, 247  
 Scalding Tubs: 24, 25, 30, 131  
 Snout Puller: 95-US  
 Head Flush Booth: 5006-US  
 Heart Slasher & Washer: 1000-US  
 Hog Head Splitter: 126-US, 127-US  
 Beef Viscera Conveyor Inspection  
 Table: 376-US  
 Grinder: Regular and Super-Feed,  
 525-US  
 "Boss" Rotary Meat Cutter: 470-U  
 "Boss" V-Type Scalding: 413-U  
 Hog Cutting Table: 161  
 Pluck Trim Table: 475  
 Meat Tree (8 Hook): 5-U  
 Mixer: 468V-US  
 Continuous Stuffer: 564-D  
 S/S Receiver: 710-U  
 Cattle Hoof Scalding: M-405U  
 Hide Remover: 5023-U, 5023-AU  
 Trimming Table: 176-U  
 Tripe Inspection Rack: 444-U  
 Cattle, Calf Head Flush Cabinet:  
 416A-U  
 Automatic Hog Cut-down: 159-U  
 Belly Roller: 167A-U  
 Lazy Susan (Motorized): 5052-U  
 Power Toe Puller: 78-U  
 Umbrella Tripe Washer: 394-U  
 Head Stand, S/S Head Holder:  
 418-U  
 Offal Rack w/Drip Pan: 440-U  
 Stationary Viscera Inspection  
 Table: 107-U  
 Hog & Cattle Head Holder: 5032-U  
 Hog Hide Pullers: 1019U, 1019AU  
 "Boss" Excoriator, Stationary:  
 435-U  
 "Boss" Excoriator, Movable: 436-U  
 "Boss" Head Cheese Cutter: 541-S-U  
 Batch Type Hog Dehairers: 35A,  
 145, 150  
 Galvanized Sausage Cage: 482U,  
 483U, 547U  
 Galvanized Ham and Bacon Smoke  
 Trees: 1A-U, 1B-U, 3U, 4B-U, 6U  
 Gambrelling Table: 68, 69, 71  
 Grinder: 534  
 Peck and Entrail Washer: "BOSS" 707  
 Dehairing Machine: "Jumbo"..  
 Jaw Puller: 96A  
 "S/S" Silent Cutter: 590

CINTEX OF AMERICA, INC.

KENOSHA, WISCONSIN

Metal Detector: MD-..  
 Metal Detector: Microsearch  
 MiH....S, MiV....S, MiR....S,  
 FeH....S, FeV....S;  
 (For Packaged Product Only)  
 Microsearch MiH....W, MiV....W,  
 MiR....W, FeH....W, FeV....W  
 Conveyor: CS-2000

CIRCUITS & SYSTEMS INC.

EAST ROCKAWAY, NEW YORK

Scale: SSB

CIRCLE C INDUSTRIES INC.

OAKLAND, CALIFORNIA

Clipper: CCC, CCA, CHA



CIRCLE DESIGN & MFG. CORP.  
SADDLE BROOK, NEW JERSEY  
Packaging Machine: 4-160Q  
Gravy Packet Machine: V...H-.0

C & K MFG. & SALES COMPANY  
CLEVELAND, OHIO  
Stuffing Horn  
Cutting Boards: "ZipLite" 500  
Cutting Table: 2TT630  
Zip-Tyers: MZT-..., MPZT-...  
Cutting Table: ZTT-..., ZBT-...  
Cutting Boards "Zip-Lite" Tan, Red

CLAMCO CORP.  
CLEVELAND, OHIO  
S/S Tables: 754-ST, 754-STP-14,  
759-STP-15  
Overwrap Machine: 75.L, 75.LS,  
75.B, 75.S, 75.LP..., 75.CP...

J. L. CLARK MFG. COMPANY  
ROCKFORD, ILLINOIS  
Capping Machine: 1716

CLAWSON MACHINE CO.  
FLAGTOWN, NEW JERSEY  
Dry Ice Granulators: D-1-AG

CLEARR CORPORATION  
MINNEAPOLIS, MINNESOTA  
Lugger Buggy: ESU/LB

CLERMONT MACHINE COMPANY  
BROOKLYN, NEW YORK  
Sheet Former: VMP-ZA  
Dough Skin Processor: A,  
MA-4500-6A  
Dough Skin Transfer: A  
Dough Skin Filler: A  
Dough Skin Folder and Rolling: A

CLEVELAND/ALCO  
CLEVELAND, OHIO  
Kettle: KGM-..., KGM-...F  
Convection Steamers:  
.DSG...QTS...QTS,  
.DSE...QTS...QTS,  
.DSC...QTS...QTS, .DSG...QQTS,  
-CKGM-..., .DG...  
Tilting Kettles, Steam Jacketed:  
KDL-...-T  
Steam Jacketed, Kettles: KDL-...-F,  
KDL-...

CLEVELAND MIXER CORP.  
STREETSBORO, OHIO  
Mixers: S-A..., S-AD..., S-FGBS,  
S-FGBM, SF-GB2M

THE CLEVELAND RANGE CO.  
CLEVELAND, OHIO  
Steam Cookers: .B..., .F..., .K...,  
.J..., ....J, ....J, ....J,  
.....J, ....K, ....K, ....K,  
.....K  
Modular Steam Jacketed Kettles:  
KDM-..., KDM-...T, .CS, .PS  
Convection Steamer: .DS,  
.DS24-QQTS, .DS-.CS, .DS-.TS,  
.DS-.PS, .DS24-QTSM18-QTSM,  
.DS24-QTSM, .DQTS-.CS,  
.DQTS-.TS, .DQTS-.PS, .DG, .DQTG,

.DSG-QTSM, .DSG-QTSM...QTSM,  
.DSC-.CS, .DSC-.TS, .DSC-.PS,  
.DLG-.CS, .DLG-.TS, .DLG-.PS,  
.DQTLG-.CS, .DQTLG-.TS,  
.DQTLG-.PS, .DE-..., .DE, ..DE,  
.DQTE, ..DLE,  
.DSE...QTSM...QTSM, .DG-...,  
.DSE...QTSM, .DQTLG-.CS,  
.DQTLG-.TS, .DQTLG-.PS,  
.DSE...QQTS, .DLE-.CS, .DLE-.TS,  
.DLE-.PS, .DSC, ..DSC, .DSC-...,  
.DSC...QQTS, .DSC...QTSM...QTSM,  
.DSC...QTSM, .DQTS-.CS,  
.DQTS-.TS, .DQTS-.PS, ..DG,  
..DS, .DQTS, .DQTS, .DSG...QQTS,  
..DLG, .DS-..., ..CKDM, ..CDM,  
..CKSM, ..CSM, ..CKGM-...,  
..CEM-..., ..CKEM-..., ..CGM-...

CLIP-R-TI  
CRESTWOOD, ILLINOIS  
Clip-Cutter: DK-200  
Clip-Cutter: TK-100 (to be used  
with acceptable stand)  
Clipping Machine: BR-6010  
Clip-R-Ti  
Clipping Machine: BR-6010, BR-7010

C, L AND W EQUIPMENT CO.  
THOMPSON POULTRY, INC.  
IOLA, KANSAS  
Plastic Kill Line Shackle (Natural  
Color): KL-1  
Plastic Eviscerating Line Shackle:  
EV-1

CLOUD CORPORATION  
SKOKIE, IL  
Pouch King: 2161-...

CLOUDY & BRITTON, INC.  
MOUNTLAKE TERRACE, WASHINGTON.  
Take-Away Conveyor: TC-001-SS,  
TC-002-SS

CLYBOURN MACHINE COMPANY  
SKOKIE, ILLINOIS  
Bacon Packaging: IGP-6

COBON PLASTIC CORPORATION  
NEWARK, NEW JERSEY  
Transparent Tubing: Corbin N-23,  
Corbovin NBR

COLBORNE MFG. COMPANY  
GLENVIEW, ILLINOIS  
Fried Pie Machine: T-28000-K  
Infed Roller Closure Conveyor:  
LRC-12  
Turn Over Machine: T-28400  
Piston Filler: PF-  
Rotary Filler: F-42  
Rotary Pie Machine: RO-F-LA-E  
Dough Portioner: ED  
Single Head Filler: T-28050  
Double Arm Dough Mixers: 180, 245,  
360, 530  
Dough Roller: DRB  
Pizza Dough Roller: P-...R, P-...L  
Spiral "Helix" Filler: CSF-376...  
Transfer Conveyor: RTC-373-...  
Pastry Conveyor Line: RT28850  
Sheeter: T-1000  
Dough Extruder: CDS-40100

Pizza Topping Line: RPL-41600  
(Consisting of Disc Dispenser,  
Conveyor, and Sauce Dispenser)  
Transfer Pump: TP-342..  
Debossing Conveyor: RSL-372..  
Soft Pie Filling Machine: SPF1..  
Cut Off Valve: PF 4026  
Meat Pie Line: RSL 46...  
Colform: 80

COLMATIC CORPORATION  
LONG ISLAND CITY, NEW YORK  
"Maxivac/Maxipak" Vacuum  
Packaging Machine: B-...  
Automatic Pickle Injector WS...  
Vacuum Packaging Machine:  
"VACUMIT"-.....

COLUMBIA PRODUCTS CO.  
SANTA ANA, CALIFORNIA  
Meat Wash Sink

COMMERCIAL FILTER CORP.  
LEBANON, INDIANA  
Filter: Fulflo  
Fat Frying Filters:  
15944-FF30A48AFB,  
15950-FF30A60AFB,  
15941-FF36A72AFB

COMMERCIAL MANUFACTURING & SUPPLY CO.  
FRESNO, CALIFORNIA  
Dewatering Shaker: 1841  
Oscillating Feeder Conveyor: 4651

COMMERCIAL REFRIGERATION SYSTEMS, INC.  
DENVER, COLORADO  
"S/S Ice Making Machines: MF-1000  
w/Ice Storage Bin: 4000

COMPRESSION POLYMERS  
SCRANTON, PENNSYLVANIA.  
Cutting Board: Protect

CONAWAY PROCESSING EQUIPMENT COMPANY,  
SEAFORD, DELAWARE  
Pinning and Dehairing Machine 105  
Automatic Eviscerator: "Linco"  
13-210 (Manual positioning of  
viscera for inspection  
necessary.)  
Surfaces of machine contacting  
carcass must be sanitized  
between each use with 180 F.  
water or a solution of 20ppm  
residual chlorine at point of  
use.  
S/S Conveyors: 9001, 9002, 9003,  
9004, 9005  
Poultry Picking Machine:  
LA-12-270, LA-12-271 CT  
Chicken Scalder: CLA-12-110  
Turkey Scalder: TLA-12-110  
Chicken Neck Slitter: CLA-13-330  
Turkey Neck Slitter: TLA-13-330  
Gizzard Processing Machine:  
LA-13-390  
Automatic Head Remover: LA-13-130  
Killing Machine: LA-12-050  
Automatic Inside/Outside Final  
Bird Washer: LA 13-495  
Automatic Opening Machine: LA  
13-200 (Surface of machine  
contacting carcasses must be



sanitized between each use with 180 F water or a solution of residual chlorine at point of use.)

Automatic Poultry Cut-Up Machine: 1(LA 16-9-999)

Wrap Giblet Packer: LA-13-450

Automated Lung Remover: "Linco" LA 13-485

Inside/Outside Final Turkey

Washer: LA13-498

Automatic Neck Breaker: "Linco" 15-000

Automatic Cropping Machine: "Linco" 14-000

Oil Sac Cutter: COMAC-87(if used prior to inspection station, surfaces, contacting carcasses must be sanitized between each use with 180 degree F water or solution of 20 ppm residual chlorine at point of use.)

#### CONFLEX PACKAGING CORPORATION

DOWNS GROVE, ILLINOIS

Wrapping Machine: E-250

#### CONSOLIDATED PKG. MACHINERY

BUFFALO, NEW YORK

Capem Line Capper: C-2-F

#### CONTAINER CORP. OF AMERICA

CAROL STREAM, ILLINOIS

Volumetric Filler: 65

Horizontal Carton Machine: HHC-CCA

#### CONTAINER CORPORATION OF AMERICA

COMPOSITE CAN DIVISION

ST. LOUIS, MISSOURI

Nitrogen Gas Flush System

CCAN-10-..

#### CONTAINER EQUIPMENT CORP.

CEDAR GROVE, NEW JERSEY

Carton Sealer: 3901HA

Semi-Automatic Cartoner: 40HA, 42HA

Automatic Cartoner: 45HA, 50HA, 55HA, 52HA, 57HA

#### CONTHERM CORPORATION

NEWBURYPORT, MASSACHUSETTS

Heat Exchanger: Swept Surface

H-...-H-...-, H-...-N-...-,

H-...-S-...-, H-...-F-...-C,

H-...-H-...-, H-...-N-...-,

H-...-S-...-

#### CONTINENTAL CAN COMPANY, INC.

CHICAGO, ILLINOIS

Closing Machine: 402-VOC-., 728

SVC, 334-CR-...-, 216VCM-.,

306/372-S-1, 738-HCM-1, 312-S-1,

590-HCM, 2004, 23-DS-4, 24-DS-.,

220-VDS-., 318-PDS-., 400-SVC-.,

405-SVC-., 450-HCM-., 449-HCM-.,

2003-RCM-., 2004-RCM-.,

2006-RCM-., 304-CR-., 304-CR-.R,

334-CR-.R, 334-CR-P-., 336-CR-.,

318 PDS-.

Meat Filling Machine: 257-MFM-.

"CONOFRESH" Vacuum Packaging

Machine: 3000, 4000, 6000, 9000

Can Clincher: 81-C, 5-C

Lift Tilt Bagger: 101

Paddle Packer: MPA (To be used with product packed in water or brine only)

Capping Machine: VFLJG, VGLJG

Can Closing Machine: 42DS-5

Lab. Sealing Machine: 3000

#### CONTINENTAL CARBONIC PRODUCTS, INC.

BEDFORD PARK, ILLINOIS

Dry Ice Crusher: CCPI-1

S/S Dry Ice Crusher: Row1

#### CONTINENTAL FLEXIBLE PACKAGING

LOMBARD, ILLINOIS

"Swissvac" Retortable Vacuum

Sealing Machine: DUO...

#### CONTINENTAL REFRIGERATOR CORP.

EXTON, PENNSYLVANIA

Refrigerators: C-.RNS-.S

Freezers: C-.FNS-.S

#### CONTROL PROCESS, INC.

WEST CHESTER, PENNSYLVANIA

Conveyor: 752, 752-A

"Inter-Stack" Conveyor: 250

#### CONVEYORS & DUMPERS, INC.

PARK RIDGE, NEW JERSEY

Barrel Dumper: HD..C..G

#### COOKSHACK

PONCA CITY, OKLAHOMA

S/S Smoke Oven: 302, 202, 308

#### COPOLYMER CORPORATION

TORRANCE, CALIFORNIA

Tank: Plastic

#### CORBETT ENTERPRISES, INC.

WEST HARTFORD, CONNECTICUT

Plastic Box: 48-B

Plastic Lid: 48-L

#### CORBITT INDUSTRIES

MIAMI, FLORIDA

Checkweigher Scale: SS11A

#### CORY ENGINEERING COMPANY

SEBASTOPAL, CALIFORNIA

Sanitary Hammermill

(Disintegrator): M-., M-..

#### COUNTRY PLASTICS CORP.

FARMINGDALE, L.I., NEW YORK

Curing Vat: Plastic

#### COUPAX, S.A.

SELLES-SUR-CHER, FRANCE

"Express" Tenderizer, Model

CE2100, CE-2-200

#### COZZINI MANUFACTURING CORP.

CHICAGO, ILLINOIS

Emulsion Mill: AR-901

#### C & R CUT-UP MACHINE COMPANY

CENTER, TEXAS

Poultry Cut-Up Machine

Turkey Back Stripper: B-3-T-1-2

Chicken Back Stripper: B-3-C-2

Turkey Single Blade Cutter: B-2-2

Poultry Cutter: N-1-2, T-B-5-2,

B7W-S-2

#### CREAM CONE COMPANY

COLUMBUS, OHIO

Filling Machine: Big Drum VC-1, Big

Drum VL-2

Filling Machine: "J"

#### CRESCENT METAL PRODUCTS

CLEVELAND, OHIO

S/S Instamatic Oven: CJO35E,

4935/34, CXO-4935-.

Welded Rack: 201....

Roll-in Oven Rack: CXR-4935,

CXR-4935-DA

Convection Ovens: (Gas) CXO-140-SG,

CXO-140-SG-P, CXO-141-F-SG

CXO-141-F-SG-P, CXO-141-M-SG,

CXO-141-M-SG-P, CXO-142-SG,

CXO-142-SG-P

(Electric) CXO-140-SE-208

CXO-140-SE-220/240

CXO-141-F-SE-208, CXO-141-F-,

SE-220/240, CXO-141-M-SE-208,

CXO-141-M-SE-220/240,

CXO-142-SE-208,

CXO-142-SE-110/120,

CXO-142-SE-220/240,

CXO-142-SE-T-208,

CXO-142-SE-T-110/120,

CXO-142-SE-T-220/240

Gas Fired Instamatic Convection

Oven: CXO-4935-GA

#### CROWN CONTROLS CORP.

NEW BRENNEN, OHIO

Vat Inverter: B

#### C & S SALES COMPANY

CINCINNATI, OHIO

S/S Tilt-Top Table: PWT-AFC-79

Meat Wrapping Table: PWT-FP-25

#### CRYOCHEM ENG. & FABRICATION, INC.

BAYERTOWN, PENNSYLVANIA

Tube Heat Exchanger: 3776

#### CRYO-CHEM INCORPORATED

CARSON, CALIFORNIA

Freezer: TD...

#### CRYO-CHEM, INC.

GARDENA, CALIFORNIA

Automatic Loading Conveyor: 310 &

320

Liquid Nitrogen Freezer: 2150,

3150, 4150, 6150

CO2 Freezer: 1010C, 2150/CO2,

4150/CO2, 6150/CO2, 3150/CO2

Freezer: Tri-Dek-....

Batch Freezer: BF-300-SD

Double Batch Freezer: BF-600-DD

#### CRYOGENICS CORP. OF AMERICA

DALLAS, TEXAS

Liquid Nitrogen Freeze Tunnel:

101A-....

#### CRYOVAC DIVISION/W.R. GRACE AND

COMPANY, DUNCAN, SOUTH CAROLINA

Wicketed Bag Loader: 8188

Bagging Table: 8063, 8021

Loading Table: 8064

Taped Bag Loader: 8048-A, 8055,

8056, 8074, 8057, 8086, 8096,

8096-A, 8155, 8158, 8165, 8177, 8178  
 Pre-Dip Unit (Single Station): 8026-A  
 Air Blast Conveyor: 6684-A, -3, 4, 5  
 Roller Conveyor: 8023  
 Sealer-Cooler: 6345-B, 6345-A  
 Nozzle: 8060, 8061, 8065, 8066  
 Rotary Pack-Off Table: 6680  
 Vacuum Pouch Machine: 6250-B  
 Hot Water Shrink Tunnel: 6536-C, 6536-D, 6536-E, 6536-F, 6536-G, 6543-B, 6543-C, 6543-A, 2900, 6570-A, 6570-B, 6570-C, 6570-D, 6570-E, 8152-1, 3045, 3072C, 106, 8152, 8152-1, 3072B, 6570E-SA1, 6543C, 6570-F  
 Boxing Station: 2950  
 Vacuum Packaging Machines: 6154-B, 6170, 6170B, 6170A, 8200-., 8200-B-1, 8200-B-2, 8210-., 8132, 8220, VS-44  
 Conveyors: CA 1, CA 2, CA 3, CB 2, CC 1, CC 2, CC 3, CE, CF, CG, CH, PC, 2939-C, 8109, 8110, 8131-., AC8210-111, AC8210-112  
 Bins: BA, 2959  
 Bag Rack: RA, 8022  
 Boning Conveyor: 2937  
 Bone Conveyor: 2946  
 Table: 10052, 10050, TA 1, TA 2, TA 3, TB 1, TB 2, TC 1, TC 2, LA  
 Boning Table: CD, 2940  
 Cutting Table: 10051, 10054, 10133  
 Shrink Tank, Ventilated: 6520-A  
 Pre-Dip Tank: BB-2914-6  
 Wrapping Machine: 2980  
 Bag Loading Chute: 6659-A  
 Sealer-Cooler: 6345-A, 3069C  
 Vacuumizing & Clipping Machine: 8100, 8101, 8102  
 2-Station Taped Bag Loader: 8099  
 Rotary Stacking & Bagging Table: 8098  
 Slat Conveyor: 8097  
 Vacuum Skin Packaging Machine: 8081  
 Rotary Vacuum Chamber and Closing Machine: 8300, 8310  
 Bag Loader: 8128, 8136, 8301  
 "Cap-Kold" Package Chiller: 8127  
 Fill Station: 8125  
 Trough Conveyor: 8126  
 Powered Bag Loader: 8124  
 Belted Bag Loader: 8129  
 Meat Loading Horn: 6675  
 Automatic Infeed System: 8250  
 Rotary Chamber Vacuum Packing Machine: 8310-., 8600-., 8610-..  
 Automatic Bag Loading Machine: 8302A-..  
 Rotary Vacuum Chamber and Closing Machine: 8300B-..E and 8300-..  
 Bag Loader: 8170  
 Rotary Vacuum Chamber Closing Machine: 8300-., 8300B-., 8300B-..E, 8300B-..V, 8300-..E-1, 8300B-..CS, 8300-24  
 Stretch Wrap Machine: 2132  
 Sealer Cooler: 3069D  
 Automatic Dual Filling Station: 8143

Vertical Form, Fill, Seal Machine: 1005A  
 Rotary Vacuum Chamber Packaging Machine: 8620-..  
 Taped Bag Loader: 8155-1, 8155-2  
 Ham Mold Unloader: 8149  
 Belted Bag Loader: 8306  
 Filling and Sealing Machine: FF-160-11  
 Sealer/Cooler: 3069F, 3087  
 FRM Stuffer Bag Loader: 8168  
 Vertical Rotary Chamber Vacuum Packaging Machine: 8150  
 Conveyor: PL-1, SL-1  
 Rotary Chamber Vacuum Packaging Machine: 8610-..T  
 Vertical Form Fill Machines: 2000-..  
 Hot Water Shrink Tunnel: 6570-BFT  
 Stretch Wrap Machine: 2132-B  
 Rotary Vacuum Packaging Machine: 8610-..T, 8610T-., 8610T-..E, 8610T-..H

#### CRYSTAL TIPS INCE PRODUCTS

SMYMA, DELAWARE

Flake Ice Machine: F-.-S-., FAS-149, FAS-229, FWS-149, FWS-229  
 Ice Storage Bin: B-.-S-..

#### CUMMING POULTRY MACHINERY

CUMMING GEORGIA

Poultry Killing Machine: 1400

#### CURRY MANUFACTURING INCORPORATED

BROWNWOOD, TEXAS

Automatic Tamale Maker: 14-A

#### D.C. CURTIS, Ltd

ARLINGTON HEIGHTS, ILLINOIS

S/S Water Powered Stuffer: V-50, V-100 (Water is not to be recycled in these models.)

S/S Water Powered Stuffers w/water  
 Recirculating Units: V-50 W/XS  
 Recirculating Unit: V-100 W/XS  
 Recirculating Unit (Recirculated water replaced with fresh water every 4 hours and will contain no less than 20 ppm residual chlorine at all times during operation.)

#### CURWOOD, INC.

NEW LONDON, WISCONSIN

Closing Machine: RV-35, RV-50, RV-220, RV-225, RV-C, RV, CG, 300, 220 R

Wrapping Machine: "custom" RT-2000  
 In Feed Conveyor: 614BC, 6-14YBC  
 Automatic Loader Conveyor: 6-14AL  
 Flex-Vac Mark 10 Packaging Machine: MK-X-..

Flex-Vac Wheel Packaging Machine: 6-12-., 6-16-., 6-18-..

Flex-Vac Flat Bed Packaging Machine: 6-14-., 6-14-Y-., 6-14D-., FL-120-., F-180-..

Flex-Vac Packaging Machine: TP-..  
 Flex-Vac Vacuum Packaging Machine: S-50

Flex-Vac High Speed Wheel Packaging Machine: 6-18HS-..

Flex-Vac Conveyor: TR-5

Flexible Packaging Machine: Pioneer  
 Flexible Packaging Machine: Pioneer MR-430, Pioneer Junior

#### CUSTOM FABRICATORS, INC.

WALTHAM, MASSACHUSETTS

"Magic Finger" Rod Belts (Packaged Product Only): MFB-200, MFB-300, MFB-400

#### CUSTOM METALCRAFT, INC.

SPRINGFIELD, MISSOURI

Load Lifter: H2-..  
 Lift and Pivot Dumper: LP  
 Truck Dumper: EDB  
 Conveyor: BC-.....  
 Screw Feed Conveyor: SC-....  
 Storage Bin with Auger: HWA  
 Conveyor: BCS-.....  
 Double Bowl Ribbon Blender: DRB  
 Lift Buggy: MB  
 Wire Belt Conveyor: WBC-....  
 Frozen Block Lifter: BL  
 Drag Chain: CL  
 Single Bowl Ribbon Blender: SRB  
 Tub Truck: UT  
 Power Feed Vertical Screw Conveyor: PFVS  
 Spray Dryer: FBSD  
 Incline Conveyor: PBC  
 Stacking Chill Tank w/Cover: CTS-....  
 Chill Tank: CTC-...  
 Combo Lift Table: LT  
 Filler Conveyor: FC  
 Jacketed Cooker: SJC  
 Metal Belt Conveyor: ABC

#### CUSTOM SALES CO.

CHARLOTTE, NORTH CAROLINA

Plastic Cutting Board: Custom Cut

#### CUSTOM STAINLESS EQUIPMENT CO.

SANTA ROSA, CALIFORNIA

Double Agitator Blender: CDB-.....  
 Screw Conveyor: CSC-.....  
 S/S CO2 Blender Cover: C-362  
 Continuous Cooker: CCS-.....W  
 Single Agitator Blender: CSB-.....  
 Conveyor: CBC-.....  
 Vat Dumpers: CVD-., CVD-..HL  
 Tumble Blender: CTB-....  
 Thermal Processor: CTP-....  
 Surge Hopper: CSH-., CSH-..A

#### CUTLER INDUSTRIES

NILES, IL

Revolving Tray Oven: NY-., KY-..

#### C. V. I. CORPORATION

HOUSTON, TEXAS

Liquid Air Freezing

#### C. V. P. SYSTEMS, INC.

LOMBARD, ILLINOIS

Vacuum Packaging Machines: A-40, A-100, A-200  
 Vacuum Gas Packaging Machine: A-300



CYANAMID AUSTRALIA PTY. LIMITED  
HURSTVILLE N.S.W., AUSTRALIA  
Serosa Splitting Maching: Mark-6

CYCLO THERM NATIONAL EQUIPMENT  
COMPANY DENVER, COLORADO  
Oven: LTC-10, LTC-05, LTC-15

- D -

D&D MFG. CO., INC.  
HOLLY SPRINGS, GEORGIA  
Conveyor: DD-184  
Poultry Cutup Saw: DD186  
Poultry Shackle: DD-88

DAPEC  
CANTON, GEORGIA  
Automatic Eviscerator (Manual positioning of viscera for inspection necessary): 121042 (surfaces of machine contacting carcasses must be sanitized between each use with 180 F water or 20 ppm residual chlorine at point of use). Mark IV  
Automatic Eviscerator Mark V (Manual positioning of viscera for inspection necessary. Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use).  
Inside/Outside Final Bird Washer: Mark II  
Gizzard Harvester: Mark I  
Leg Processor: LP-1  
Gizzard Defatting Machine: NGW-IC  
Automatic Opening Machine: Mark III (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use).  
Automatic Parts Machine: APM-22  
Automatic Cut-up Machine: APM-22  
Picking Machine: NP  
Saddle-Cut Machine: PSCH-HM-1-0  
Automatic Wing Portioning Machine: Model WM-6000  
Automatic Neck Breaker: Mark 16  
Automatic Breast Fillet Machine: 1200, 1201  
S/S Poultry Scalders: PSHE-4200  
Giblet Wrap Machine: SYS-3  
Automatic Lung Extractor: 1400  
Thigh Deboner: FA-34000  
Gizzard Harvester: SHGH

DAIRY AND CREAMERY EQUIP. CO.  
KANSAS CITY, MISSOURI  
Ham Pumping Table: HP-3060  
Sausage Stuffing Tables: S-.....  
Wrapping Tables: W-.....  
Pluck Trim Table: PT-3  
Dump Bottom Buckets: DB-...

DAIRY CRAFT INC.  
ST. CLOUD, MINNESOTA  
Holding Tank: w/Dome Top  
Mix-N-Blend Tank: w/Dome Top,

w/Flat Top  
DAKE CORPORATION  
GRAND HAVEN, MICHIGAN  
Trayveyor: 54-...  
Transfer Pump: 58-030  
Piston Filler 60-040

DALE SERVICE GROUP  
JOLIET, ILLINOIS  
Cuber Perforator: MC-27

DAMROW BROS. COMPANY  
FOND du LAC, WISCONSIN  
S/S Cooker: Steam Jacketed  
Screw Conveyor: CS-30  
Extruder: Ext-E-906  
Single Auger Steam Cooker: 54..  
Dual Auger Steam Cooker: 54..  
Dual Auger Feeder: 53..

C. R. DANIELS, INC.  
ELLCOTT CITY, MARYLAND  
Belts (Food Contact): 74801  
Ezekleen 60-153HC, Teflon  
Superkleen 60-TSK92H  
Belts (Fully Packaged Product):  
White Waffle Top 60-WT 152N  
White Incline 60-TW93D  
Poly Truck w/Sanitary Drain: 511300 Series  
Poly Truck Lid: 51-125-..

DANIELS MILTONA LOCKER  
MILTONA, MINNESOTA  
Tumbler: AR-500, AR-1000

DANIEL/REESE, INC.  
ROWLETT, TEXAS  
Pork Skin Popper: 101  
Pork Skin Tumbler: 102

J. H. DAY COMPANY  
CINCINNATI, OHIO  
Sanitary Double Arm Mixer: SM & SMJ  
Sanitary Ribbon Blender: SM & SMJ  
Mixers: ST-SPDM-..., SHT-SPDM-..

DAYCO PRODUCT INCORPORATED  
DAYTON, OHIO  
Food Handling Hose: 7379  
S/S Couplings: 7674, 7676

DAVE DODGE SERVICE  
COTTAGE GROVE, OREGON  
Poultry Tail Cutter: TC1

DCA EQUIPMENT DIVISION  
JESSUP, MARYLAND  
Extruder: M0104-....  
Breeder: M-12

JIMMY DEAN TECHNICAL SERVICES  
OSCEOLA, IOWA  
Eviscerators Moving Platform: 2126-...  
OLIVER M. DEAN & SONS, INC.  
SHREWSBURY, MASSACHUSETTS  
Manton-Gaulin Homogenizer: 300-SE

DEAN INDUSTRIES  
CULVER CITY, CALIFORNIA  
S/S Cooker: 1818G

DEDANSKE MEJERIERS  
KOLDING, DENMARK  
S/S Tumbler: Meat

DE FRANCISCI MACHINE CORP.  
BROOKLYN, NEW YORK  
Demaco Press: 500-S, LAB-2  
Extruder: S-2500  
Ravioli Former: S-12  
Pasta Can Filler: CM-1  
Dough Skin Processor: C-600  
Tortellini Machine: DF-9, 8..SST  
Sanitary Dough Sheeter: SDS-1  
Dough Sheeter: CRS-..., CR..  
Sanitary Pasta Press: S-...., FP-....

DEIDEN INDUSTRIES, LTD  
BROOKLYN, NEW YORK  
S/S Conveyor: DI-...-..

C. L. DE JERSEY  
VICTORIA, AUSTRALIA  
Automatic Pancake Machine: PCF-150  
Automatic Waffle Machine: WCS-3000

DELAND CONVEYOR & EQUIPMENT CO.  
HILLSIDE, ILLINOIS  
Meat Former: KD19

DELAVAL SEPARATOR COMPANY  
POUGHKEEPSIE, NEW YORK  
Heat Exchanger: P-5, P-14-RC, P-13, P-15, P-25, P-45  
Fund-A-Filter: Precoat A  
Surge Tank: S-....  
CVT Inducer Pump  
GC Fast Clamp Fittings  
Vacu-Therm: 800  
Plate Heat Exchanger: P141-HB  
Triple-Tube Heat Exchanger  
Decanter, Centrifuge: SNX-...  
Separator: AFPX-207-19S, CFPX-409, CAFPX-207XGV-19-60, AFPX-..., BRPX-...

DELEON HAM  
DALLAS, TEXAS  
Ham Slicer: 1

DELFORD DIVISION VACUUMATIC NORTH AMERICA, INC., HICKSVILLE, NEW YORK  
"Delford" Overwrap Machine: SP-800

DELONG SALES AND SERVICE  
MACON, GEORGIA  
Gizzard Inspection Table: 48  
Water Changer and Transporter: 200  
Gizzard Table with Saw: 100

DELTEC, INC.  
BATAVIA, OHIO  
Ultimate Ham Press: A-....., B-....., C-....., D-....., R-.....  
Power Draw Down Press: D-8-4045-A

DEMAREST MACHINES INC.  
FT. WASHINGTON, NEW YORK  
Rotary Sausage Separator: S-2  
Hopper, Conveyor: C-1

DEPA GMBH



DUSSELDORF, W. GERMANY  
Pumps: DL-..-SL

DESIGN + PROCESS ENG. COMPANY  
WALTHAM, MASSACHUSETTS  
Deep Fat Fryer: F-10, F-10/16  
Verti-Stack Freezer:  
VS-21-SS-00, VS-21-PS-00

DESIGN SYSTEMS, INC.  
AUBURN, WASHINGTON  
Automatic Portion Cutting Machine:  
245

DESPATCH INDUSTRIES, INC.  
MINNEAPOLIS, MINNESOTA  
Oven: Revers-A-Flow  
Baker Boy Reel Type Oven: 25-5-94,  
BB-...-...  
Revers-A-Flow Oven: BTC 3-15  
S/S Oven Rack Trucks: DOJ-B, DOJ-S  
Microwave Oven (Batch Type):  
SMA-2-40

DESTRON TECHNOLOGIES, INC.  
MARKHAM ONT. CANADA  
Pork Garder: PG-100

DETECTO SCALES, INC.  
WEBB CITY, MISSOURI  
Bench Scale: 45D-DA  
Detecto Scale: OU-....  
Checkweigher Scale: 102  
Scale: PC-..., PX-6, AP  
S/S Scale: AP-., AP-..

DEVRO DIV. OF JOHNSON & JOHNSON  
SOMERVILLE, NEW JERSEY  
Packaging Machine Linker: Z  
Sausage Linker: Z-16  
Link Separator: 1

FRIEDR. DICK GmbH  
ESSLINGEN, WEST GERMANY  
Sausage Former: Landjaeger LJM-240

R. J. DICK, INC.  
KING OF PRUSSIA, PENNSYLVANIA  
Belts (Food Contact) White, PU  
Cixylon Rapptex: 60/1-0+02,  
120/2-0+02  
White, PVC Dixylon Rapptex:  
60/1-0+05, 120/2-0+05,  
120/2-05+05, 240/2-05+10

DICKEY-JOHN CORPORATION  
AUBURN, ILLINOIS  
Ground Meat Fat Tester: DjME...

DINO MACHINERY CORPORATION  
CORONA, NEW YORK  
Multi-Pasta Laminator: DPM-78  
Manicotti/Cannelloni Indexer:  
DPM-76  
Pasta Indexer: DMP-1-78  
Cryogenic Freezer Tunnel: DMCT  
01-00  
Inspection Conveyor: DMT 76  
Continuous Quencher/Cooler: DMQ 82  
Egg Roll Machine: ERM 1  
Multi-Pasta Laminator/Ravioli  
Machine: DLM 76  
Tortellini Machine: TMP\600-9P,

TMP-600-12P, 400-6P  
Valve: DMV-82  
Continuous Filler: CF 01  
Continuous Blancher/Cooker: DMB-82  
S/S Continuous Filler: DPM-81  
S/S Wire Belt Transporter: CTT-80

DIRKS PRODUCTS CO.  
OMAHA, NEBRASKA  
Aitch Bone Cutter: 584  
Head Tongue Inspection Carousel:  
D-10  
Head Flush Carousel: D-76  
Rail Inspection Carousel: D-9  
Hide Puller Carousel: D-52273  
Saw Carousel: D-10576  
Viscera Inspection Carousel: D3-263  
Offal Pans: D-42175  
Paunch Table: D-7276  
Pluck Table: D-12773

DIVERSIFIED IMPORTS  
LAKEWOOD, NEW JERSEY  
Sani-Tray: OBB-1026

DIXIE GRINDERS, INC.  
GUNTERSVILLE, ALABAMA  
Grinder: "Autio" 1110  
Grinder Double Plate Assembly: DPA

DIXIE-LAND FOODS  
HENDERSONVILLE, TENNESSEE  
Cone Deboner: DLF-100-...F

DIXON TOOL AND ENGINEERING, INC.  
BUFF CITY, TENNESSEE  
Rotary Vacuum Machine: RVM

DOBOY PACKAGING MACHINERY DIV. DOMAIN  
INDUSTRIES, NEW RICHMOND, WISCONSIN

"Scotty" Wrapper: S084  
"Mustang" Wrapper: 084  
Wrapping Machine: 082H...  
Horizontal Wrapping Machine:  
"Doboy" Super Mustang

THURSTON DODD WELDING SHOP, INC.  
LULA, GEORGIA  
Giblet Chiller: 36-A  
Bird Unloader: 38, BU-41  
Picking Shackle: M-22  
Cut-up Shackle: T-40  
Shackle Kickout: B-19  
Foot Unloader: A-460  
Rehang Conveyor: T-55  
Cut-up Conveyor: M-55  
Vibrating Conveyor: D-77  
Halving Machine: 750  
BeH Conveyor: D-55  
S/S Windmill Chiller Unloader:  
W-200  
Drain Conveyor: D-83  
Parts Conveyor: P.C.-84  
Tail cutter: TC-3980 (If used  
prior to USDA inspection  
station, surfaces of machine  
contacting carcasses must be  
sanitized between each use with  
180 F. water or 20 ppm residual  
chlorine at point of use.)  
Cut-Up Saw: CU-185  
Bagging Machine: BM-587  
Neck Skin Cutter: NC-387

DODGE INDUSTRIES  
HOOSICK FALLS, NEW YORK  
Belt (Food Contact): Fluorglas

TED DODGE SERVICE  
OAKDALE, CALIFORNIA  
S/S Turkey Eviscerating Shackle:  
VAS-J  
Turkey Shackle: SM  
S/S Chicken Cut-Up Shackle: ZS

DOEFER CORP.  
CEDAR FALLS, IOWA  
Conveyor: DCSC-1-....

C. DOERING AND SON, INC.  
CHICAGO, ILLINOIS  
Cheese Cutter: LCC, BCCS  
Doering Pump Feeder: .PF, VMP-.

DOERING MACHINE & PARTS CO.  
CLEAR LAKE, MINNESOTA  
Oil Gland Cutter: OGC-1  
Neck Breaker: DNB-2  
Hand Activated Hand Wash Valve (Use  
with proper pressure regulator on  
water supply line): DWM-38

DOHM & NELKE INC.  
ST. LOUIS, MISSOURI  
Bacon Press (Standard): Dan-D  
Bacon Press (Automatic): Dan-D  
Slice Master Attachment for  
Hydraulic Bacon Slicer  
Extrusion Master: MPD, PSD, E-12  
Semi-Automatic Bacon Press 204-S

DOLAV USA  
EDINA, MINNESOTA  
Plastic Bins w/drain: "Box Pal"  
800A, 1000A, 1120A & 1200A  
Perforated Plastic Bin (for  
packaged product only): Box Pal  
1000

JAMES DOLE CORPORATION  
REDWOOD CITY, CALIFORNIA  
Wiener Peeler: Mark I

DONTECH, INC.  
GILBERTS, ILLINOIS  
S/S Rotary Drum Strainer:  
S-RDS..., S-RDS..., S-RDS....  
In-Line Filter System: IFL-X-X-XX  
Roto Filter: S-RF-XX-XX

DORAN SCALES, INC.  
BATAVIA, ILLINOIS  
Scale: 41..., 41..., 41.../...,  
41.../..., 41.../...; DSP41...,  
DSP41..., DSP41...,  
DSP41.../..., DSP41.../...,  
DSP41.../..., DSP41.../...,  
DSP41.../..., DSP41.../...,  
DSP41.../...; DSP.../...,  
DSP.../...; 7..., 7....

DORAN SCALES, INC.  
CHICAGO, ILLINOIS  
Scale: "Doran" 4100  
Scale: 7005, 7015, 7030, 7060, 7100  
Scale: DSP-..., DSP-... /...,  
DSP-... /..S

DOUCETTE INDUSTRIES, INC.  
YORK, PENNSYLVANIA  
Heat Exchangers: CADS, CACS

DOUGHNUT CORP. OF AMERICA  
ELLCOTT CITY, MARYLAND  
Breeding Machine: M-12

DOVER CORP.  
PORTAGE, MICHIGAN  
Multiplex Filter w/S/S Sanitary  
Fittings and Valves: 200 Series

DOVER PRODUCTS INC.  
SHELBYVILLE, KENTUCKY  
Belly Width Trimmer: 500

DOYLE & ROTH MFG. CO.  
NEW YORK, NEW YORK  
Heat Exchanger: SDLL.....H  
SDLLS.....H

D.R. INDUSTRIES  
MISSISSAUGA, ONTARIO, CANADA  
Hy-Tek 2\ply Belting: (Food  
Contact) White C/C, White C/FB,  
Hy-White C/FB  
Belts (Packaged Product Only):  
D1132, D2261, D2262, D2252,  
D2253  
Belts (Food Contact): D2231,  
D2232, D2233, D3332, & D4432

F. R. DRAKE COMPANY  
AFTON, VIRGINIA  
Frankfurter Loader: 8200 Series  
Consisting of: Supply Conveyor  
BM-267-F, Collator: BM-000-9-F,  
Inspection Conveyor: BM-0006-F,  
Delivery Head: BM-265-F  
Delivery Head: BM-265-G

DREW & CO.  
MINNEAPOLIS, MINNESOTA  
Conveyor: 72-1121

KARL DROWATZKY  
WICHITA, KANSAS  
"Lightning" Adjustable S/S  
Smokehouse Tree: 101

DRY-ICE, INC.  
HINSDALE, ILLINOIS  
Dry Ice Storage Container: DISL-12

DRYING SYSTEMS INC.  
MORTON GROVE, ILLINOIS  
Ovens: 12682, CO 4153  
Smokehouse: SH 4153

DRYPOLL, INC  
FLUSHING, NY  
Conveyorized Oven: 8112-87

DUBUQUE STEEL PRODUCTS COMPANY  
DUBUQUE, IOWA  
Tinned, or Galvanized, or S/S Tub:  
#1, #2, #3, #4, #5, #6  
Galvanized Dolly: 1 & 2  
Tinned Drum, Galvanized Drum, S/S  
Drum: #2, #2-AP, #3, #3H  
Tinned Drum, Galvanized Drum: 2-P,  
#2-A, #3-P

Galvanized Drum: #3-AP  
Galvanized or Tinned Truck: #10,  
#12, #18, #20, #14, #48, #25, #26  
S/S Truck: 1018, 1016, 1218, 1216,  
1818, 1816, 2018, 2016, 1418,  
1416, 4818, 4816, 2516  
Portable Offal Rack Galvanized:  
112, 107

E.I. DUPONT DE NEMOURS & CO.  
WILMINGTON, DELAWARE  
Freon Freezer: C1B-55, SSF-82

THE DUPPS CO.  
GERMANTOWN, OHIO  
Hog Dehairer: 75, 75-2, 76, 150

DURA-BELTING CO., INC.  
BERKELEY, CALIFORNIA  
Belt (Edges sealed w/chemically  
acceptable compound): 415-T2  
Cleated Belt "Vannerflex" (Food  
Contact)

DURACO PRODUCTS, INC.  
HOPKINSVILLE, KENTUCKY  
Utility Bin: 5260  
Utility Bin Lid: 5261  
Ice Pack Box: PP-301  
Ice Pack Box Lid: PP-302  
Chill Pack Box: PP-201  
Chill Pack Box Lid: PP-202

LUCIEN DURAND  
BAIX, FRANCE  
Automatic Hog Carcass Splitter:  
60..

THE DURIORN COMPANY, INC.  
MARYLAND HEIGHTS, MOSSIOU  
Fry, Oil Filter: ..-DHC...

DYNA-VEYOR, INC.  
CRANFORD, NEW JERSEY  
Plastic Conveyor Chain (Product  
Contact): Series 882, 882 TAB,  
880

- E -

EAGLE BELTING COMPANY  
DES PLAINES, ILLINOIS  
Eagle Urethane Belting (Food  
contact--for use below 150 F.):  
Orange

EAGLE MACHINERY CO., LTD.  
OAKLAND, CALIFORNIA  
Automatic Net Weight Scales: 2300  
Series, 2300S Series  
Net Weight and Filling Machine:  
CV-2400  
Scale: Net Weight Filler: CV-2500,  
Rotary Filler: RF-2000  
Vertical Form/Fill/Seal Machine:  
TWU22

EASTMONT-KENMAK, INC.  
PORTLAND, OREGON  
Smokehouse: 380  
Liquid Smoke Cabinet: 4900

ECONOCORP INCORPORATED  
RANDOLPH, MASSACHUSETTS  
Econoseal: E-System  
Spartan Cartoner: 1-....

EDMAR ENTERPRISES  
COLUMBUS, OHIO  
Protein Extractor: SS

EDMUNDS MACHINE CO.  
SAN ANTONIO, TEXAS  
Swept Surface Heat Exchanger: 3348  
Series 300

EDT CORPORATION  
VANCOUVER, WASHINGTON  
Conveyor: TC-...  
Sorting and Timing Conveyor:  
SC-...

G.F. EMTEX  
CHelsea, MINNESOTA  
Cutting Board: No. 1

EKCO CONTAINERS INC.  
WHEELING, ILLINOIS  
Platter: D-1826 Dolly

EKCO PRODUCTS, INC.  
CHICAGO, ILLINOIS  
Tote Boxes: "Distrib-U-Totes"

ELECTRA FOOD MACHINERY INC.  
ELMONTE, CALIFORNIA  
Corn Tortilla Oven: 27-120  
Cooling Conveyor: STCCC  
Screw Conveyor: CTS  
Masa Feeder: HMF, HDMF  
Corn Grinder: CM-30  
Broiler (Gas Fired): IB-2000  
Oven: EO-.....  
Enchilada Folder: EF-  
Burrito Makeup Conveyor: BMC-....  
Corn Soak Tank: ST-  
Counter-Stacker: TCS-  
Barrel Corn Washer: CWB-  
Corn Pump CTP-....  
Corn and Water Separator CWS-....  
Filling Conveyor EFC-....  
Four Way Split Conveyor STSC-....  
Gooseneck Masa Feeder MFG-....  
Filling Conveyor STSC-....  
Single Tier Cooling Conveyor  
STCC-....

ELECTRO-MECH SCALE CORPORATION  
ALSIP, ILLINOIS  
Weighing System: EM-4000

ELECTRONICS SCALE SYSTEMS  
GAINESVILLE, GEORGIA  
Electronic Scale System: CH-100,  
CH-300  
Hydraulic Container Dumper:  
0350  
Sizing Scale: 300

ELECTROSCALE CORP.  
SANTA ROSA, CALIFORNIA  
S/S Bench Scales: LC....SS  
Digital Weighmeter: 532, 533



ELITE ENGINEERING & EQUIPMENT

FT. WORTH, TEXAS

S/S Tripe Scalders: SSTs-  
Viscera Separating Table w/Tripe  
Rinse. (Pedal operated control  
must be provided for the umbrella  
rinse and overhead spray nozzle)  
:3

ELMAR INDUSTRIES

DEPEW, NY

Filler Machine: RPE-....

EMC ENGLER USA CORP.

PORT HURON, MICHIGAN

Volumetric Filler: D2/., D2/...  
D2/..S

EME-ENGLER-USA CORPORATION

PORT HURON, MICHIGAN

Vacuum Filling Machine: V-.,  
V-..

A. H. EMERY COMPANY

NEW CANAN, CONNECTICUT

S/S Platform Scales W/Suitable  
Stands: 737-2424-Z-....,  
737-1818-Z-....

EMI INCORPORATED

CLINTON, CT

Rotostat Hi Shear Mixer: X-., X-...  
XP-., XP-..  
Mixer: SRH, SRA

EMME

PHOENIX, ARIZONA

Electronic Fat Analyzer: MS  
Meat Measuring Machine: SA-1

ENERSYST, INC.

DALLAS, TEXAS

Cryojet Modules: CJ-2  
Jet Sweep Oven: C-.....

ENGINEERED PROCESSING SYSTEMS

FOREST, MISSISSIPPI

Giblet Water Separator: EPS-WS-19  
Poultry Bagging Unit: EPS-BU-70  
Poultry Cutter: EPS-PC-71  
Poultry Cutter Stand: EPS-ST-72  
Reclaim Station with Chlorinator:  
EPS-RS-17  
Neck Skin Cutter: EPS-3000  
One Belt Cut-up Table: 1010

ENGINEERED SYSTEMS & PRODUCTS, INC.

RICHMOND, VIRGINIA

Chemineer Portable Mixer: APD-.

ENTERPRISE, INC.

DALLAS, TEXAS

Storage Shelf: 328  
Boning & Cutting Table: 420  
Paunch Table: 426  
Casing Table: 427  
Head Workup Table: 428  
Pluck Trim Table: 429, 430  
Head & Viscera Inspection Table:  
431  
Stuffing Table: 432  
Wrapping Table: 433  
Grinder Table: 434  
Ham Pump Table: 435

Trim & Utility Table: 437

S/S Sausage Truck: 500

Hook Truck: 528

Shelf Truck: 535

Head Flush Cabinet: 602

"EBSCO" Smokehouse Hanging Cage:  
359-3

"EBSCO" Smokehouse Tree: 355

S/S Paunch Truck: 5295

Galvanized Paunch Truck with S/S

Pluck Pan: 529-3

ENTERPRISES MANUFACTURING, INC.

ALSIP, ILLINOIS

Conveyor: 1000

Carcass Loader/Unloader: 5123

ENVIROPAK MFG. CO. DIV. OF TECHMARK,

INC. PORTLAND, OREGON

Dryers: CHU2E, CHU1E

Smokehouse "Enviro-Pak": CVU-.E,

CVU-.E, CG-....-G, CG-....-E

Cabinet Ovens: CG-....-E, CG-....-G,

CVU-....-E, CVU-....-E, CVU-....-G,

CHU-....-E, CHU-....-E, CHU-....-G,

CVU-....-E, CVU-....-G, CVU-....-G

Oven/Dryer: CHU-....-E, CHU-....-G,

CVU-....E

E-QUIP EQUIPMENT MANUFACTURING CORP.

CHICAGO, ILLINOIS

Conveyors: RGB, RSB, RSB-101,  
RGB-101

S/S Hydraulic Lift Table: 501

S/S Twp-Barrel Dumper: 401

S/S Bin/Vat Dumper: 601

S/S Table: 748 "Warrick"

S/S Smoke House Rack: 794

Conveyor: 230

Sear Machine: 270

S/S Applicator: 279

ERIEZ MAGNETICS

ERIE, PENNSYLVANIA

Magnetic Trap: SSB., U

S/S Vibratory Feeder: ..A, ..B,

...B, HS., HD..

EROFA

PARIS, FRANCE

Battering & Breeding Machine: MP...

ERRICH PACKAGING MACHINE DIV., ERRICH

INTERNATIONAL CORP.

NEW YORK, NEW YORK

Bagging Machines: 913, 917, MGI

Speedy

ESBELT, SA

BARCELONA, SPAIN

Belts (Food Contact): Clina-12VR,

20CF, 30CF, 07UF, 07CF, 06CF,

Clina-12CR, Clina-20CR,

Clina-30CR, Espot-20CC,

Espot-30CC, 40CC, 55CC, 81CC,

12UF, 12CF

Belting (Direct Product Contact):

"Clina" II UU

ETHICON INC.

CHICAGO, ILLINOIS

Beef Casing Splitter

Oil Storage Tank: REI-VSCOT

EXACT EQUIPMENT COMPANY

LEVITTOWN, PA

Automatic Wrapping Machine: F-820

Automatic Infeed Conveyor: AC-100

Over/Under Scales: 100-1, 240-1,  
241-1, 270-1, 276-1, 910-1, 940-1,  
950-1, 8000-1

Over/Under Scales (Shadograph):

4103-1, 4133-1, 4203-1

Scales: 7600-1 thru 7611-1, 7625-1  
thru 7653-1

EXCEL ENGINEERING, INC.

RED LION, PENNSYLVANIA

Interpolator-Packer: 207, 207-A

Feed Dividing Conveyor: 219

Metal Detector-Infeed Conveyor:  
229

Bulk Carton Inverter: 228

EX-CELL-O CORP.

DETROIT, MICHIGAN

Carton Forming Machine: UP... (must  
be provided with an accepted  
filler)

Bench Sealer: BSA

Bench Sealer w/Bursa Filler:

BSA-E

EX-CELL-O MATERIALS HANDLING COMPANY

ST. PAUL, MINNESOTA

Hi Speed Stretch Wrap Machine: 100  
EW

EXCELSIOR INDUSTRIAL CORP.

FAIRVIEW, BERGEN COUNTY, NEW JERSEY

"Artotex" Mixer: PH-S

"Artotex" Grater Shredder: TR-2

S/S Dough Sheeter: "Autoreel"

Dough Sheeter Conveyor: 12/84

Spiral Mixer: SPK-...., SPK-125AK,

SPK-125AE

EXPERT STEEL FABRICATORS

BROOKLYN, NEW YORK

Ribbon Blender: 5A, 10A, 18A, 25A,  
36A, 52A, 62.5A, 71A, 80A

E-Z PAK

DICKSON, TENNESSEE

Packaging Machine: "E-Z PAK" 6-12,  
12-22

- F -

FABCON ENGINEERING

WEST TRENTON, NEW JERSEY

Ultraviolet Tunnel

FABREEKA PRODUCTS

BOSTON, MASSACHUSETTS

Belts (Food Contact) Fabsyn: WCC,

WRC, PRC, Asendor, 2 ply

polyester Blue Line

Fabsyn-Cleated: WCC, WRC, PRC

Fabreeka: WCC, WRC, PRC

Fabreeka-Cleated: WCC, WRC, PRC

2, 3, Ply White, Tan w/Blue Skim:

Fablene

Belts (Packaged Product Only)

Fabreeka: Friction Surface,

Corrugated, Diagonal Grip, Rough Top  
Fabreeka-Cleated: Friction Surface

FABRICATORS INC.

SIOUX CITY, IOWA

S/S Kettle: Open Top  
S/S Tank: Liquid Receiving  
S/S Strainer  
S/S Top Work Tables  
Screw Convey: 1000

FABRICON INC.

PORTLAND, OREGON

Cleated Belt (Food Contact):  
"Vannerflex", "Sidewinder"  
RB-1

FAB-X MEATALS, INC.

ROCKY MOUNT, NORTH CAROLINA

S/S Tables: M-....-25-....-1,  
M-....SB-25-....-2,  
E-....-25-....-3,  
E-....SB-25-....-4  
S/S Table w/Cutting Borad Tops:  
CTM-....-22-....-1,  
CTM-....SB-22-....-2,  
CTE-....-22-....-3,  
CTE-....SB-22-....4

FAIRBANKS WEIGHING DIVISIONCOLT INDUSTRIES, INC.

ST. JOHNSBURY, VERMONT

Flexway Bench Dial Scale:  
H-42-2072, H-42-2172  
Beam Scale: F-41-3013, F-41-3032,  
F-41-3041, F-41-3132  
Portable Beam Scale: F-41-3160,  
F-41-3314, F-41-1000, F-41-1050,  
F-41-1500, F-41-1550, F-41-1600  
Bench Dial Scale: F-42-2072,  
F-42-2073, F-42-2074, F-42-2172  
Spring Dial Scale: F-45-1000,  
F-45-1050  
Portable Dial Scale: F-42-4073,  
F-42-4074  
Over & Under, Check/Pak Scale:  
H-41-88...  
S/S Bench/Portable Scale (w/S/S  
Digital Indicating Instrument:  
H90-7...): H70-4..., H90-3...,  
H70-4-...-, H70-..., H90-...,  
H90-1..  
S/S Stand-Instrument Accessory:  
H085  
S/S Electron 7 Scales: H70-....-.  
S/S Graphic 7 Over/Under Scale:  
H70-5011, H70-5...

FAIRMOUNT ENGINEERING

HACKETTSTOWN, NEW JERSEY

Loading Device: Skewer  
Conveyor: FB-10, TE-24F  
Package Transport Conveyor: FB-18  
Packout Conveyor: FT-10, FT-20  
S/S Sani-Rod Conveyor: R-30  
Sanitary Conveyor: FS  
Package Transport Conveyor: FP-18  
Sani-Rod Conveyor: FW-30  
Wire Bed Belt Conveyor: WB-H, WB-1  
Rod Bed Belt Conveyor: RB-H

FAMCO/DIVISION OF ALLEN GAUGE & TOOL COMPANY, PITTSBURGH, PENNSYLVANIA

Sausage Linker: "FAMCO" Mini

J. W. FAY & SON, INC.

CINCINNATI, OHIO

Meat Depositor: MD-01  
Sauce Depositor: SD-01

FEI, INC.

DALLAS, TEXAS

Conveyor: SMPC-.....

FENNER AMERICA LTD

MIDDLETOWN, CONNECTICUT

Belts (Food Contact): Feneplast  
Solid Woven PVC White: 1200/CS,  
1800/C2, 900, 1500  
Belts (Packaged Product Only)  
Feneplast Solid Woven PVC White:  
1200/FS1, 1200/FS2, 1800/FS1

THE FILLING MACHINE COMPANY

ROCKLEDGE, PENNSYLVANIA

Filling Machine: C-82

FILLING SYSTEMS

SANTA, FE SPRINGS, CA

"Seal-O-Matic" Carton Former/Filler:  
1060-S  
Transfer Pump: Bock 900  
Transfer Pump: AP25, HP25, HP50  
Former/Filler: 540  
Fillers: 300, 400, 500, D40, D160,  
DT40, D80  
Bock Filler: 600, 600B (w/o agitator  
assembly)  
Filler/Depositor: DT-40T

RUSSEL FINEX, INC.

MOUNT VERNON, NEW YORK

Sieving Machine: A-14400

DAVE FISCHBEIN COMPANY

MINNEAPOLIS, MINNESOTA

Bag Stitching Machine: FS-D

THE FITZPATRICK COMPANY

ELMHURST, ILLINOIS

Comminuting Machines: DAS...,  
DKA..., DKAS..., FAS..., HAS030  
Guilo River: 20  
Slitter: R

FLAKICE CORPORATION

METUCHEN, NEW JERSEY

Flake Ice Machine: SC-Series,  
R-Series

FLEXICON INC

LODI, NJ

Flexible Screw Conveyor (dry ingredients only): VT.-F-...

FLO-PROCESSING, INC.

PORTLAND, OREGON

Belt Conveyor: WO-1754

FLOW SYSTEMS

KENT, WASHINGTON

Waternife Cutting System: IIX,  
100, 9X, 12X, 6X, 11X, Mark 2

FLOURESCENT PRODUCT PLANNING

EAST CLEVELAND, OHIO

Germicidal Lamps (Non-ozone  
Producing): G8J5 (#982 Glass),

G64T6 (#882 Glass), G36T6 (Vycor  
#7910 Glass) Note: These lamps  
must be used in accordance with  
Part 7, Para. 7.16 (b) of the  
Meat and Poultry Inspection  
Manual.

FLUID TRANSFER COMPANY DIVISION OF LEE INDUSTRIES, INC.

PHILLIPSBURG, PENNSYLVANIA

Ball Valve: 2FT-., 3-FT., BFT

F.M.C. CORPORATION

SAN JOSE, CALIFORNIA

Elevator & Blancher: Hydraulic  
Scott Bean Washer: EL-800-A  
Spreading Conveyor: SPC-3  
Wrapping Machine: 2201, FMC  
Sanitary 18  
Fiston Type Filler: 440, 400, 300,  
280, 220  
Juice Filler: 18-Pocket, 24-Pocket,  
30-Pocket, 36-Pocket  
Flexi Filler: ST-12-Pocket,  
ST-18-Pocket, ST-24-Pocket  
Juice Filler (12 valve): 100  
Prevacuimizing Syruper: PVS,  
Econovac  
Filler: Hand Pack 23  
Pea & Bean Filler: 15-G, 10-G  
"Accupat" Food Shaper: 4ACS,  
ACCUPAT-DA, 3AP  
Checkweigher: 900  
Continuous Cooker: Sterilmatic  
Granular Filler: 21-G  
Vibratory Screen Feeder:  
5FH-22-A-DT  
Modular Wrapper: 1301  
Pie Line: 55  
Belt Conveyors: B-20, PC-2  
Blend Pump: PP  
Pump Filler: Z, AZ  
Piston Filler: P3, P4, PDF  
Rotary Plate Filler: T1, V1  
Tray Conveyor: SD, DD  
Pot Pie Conveyor: PC  
Lidder Conveyor: SL, DL  
Pizza Conveyor: AP-2  
Sauce Depositor: 10-Z  
Cheese Depositor: CM-1  
Meat Depositor: CM-1  
M & S Piston Filler: C-060, C-100,  
C-120, C-150, C-210, C-610, C-910  
Piston Transfer Pump: PTP, PTPF  
Rotary Pump Filler: DCRP-....  
Pulper/Finisher: PF-200

FMC CORPORATION PACKAGING MACHINERY

DIV, HORSHAM, PENNSYLVANIA

Wrapping Machine: WA-320

FMC CORPORATION

HOMER CITY, PENNSYLVANIA

Screening Feeder: SRF-120

FMC

HOOPESTON, ILLINOIS

Liquid Filler: 80

F.M.E. CORP.

WALDEN, NEW YORK

S/S Tables: 10, 20, 25, 30, 35  
w/Sanalite S-1 Cutting board  
S/S Tables: 60, 61, 62, 63



F. N. MEAT PACKING EQUIPMENT LTD.

DORVAL, QUEBEC, CANADA  
Hoy Can Filler: ML-201  
Metal Detector: Mark II  
Automatic Packaging Machine  
Loader: FN-621

FOLDENAUER EQUIPMENT COMPANY

BRIDGEVIEW, ILLINOIS  
Steam Cooker: 65  
Auto-Trol Mark II Loader: 45  
Mold Unloader: 55  
Ham Tumblers: A, 25, 25V  
Meat Loaf Browner: 75

FOOD CRAFT EQUIPMENT COMPANY, INC.

NEW HOLLAND, PENNSYLVANIA  
Metal Detector Conveyor, MDC-1000,  
2000  
Individual Off Line Bird Washer  
w/Chlorinator: PR-1  
Thigh Deboner: TB-1, TB-1T  
Breast Deboner: BD-1  
Breast Processor: BP-1  
Conveyor Chute: PC-105  
Shaker Conveyor: PC-101  
Glazing Conveyor: PC-102  
Incline Conveyor: PC-103, PC-104  
Troughing Conveyor: PC-106  
Metering Hopper: CH-100  
Leg Processor: LP-1T, LP-1  
Poultry Halving Machine: HM-1  
Leg Splitter: LS-1  
Turkey Leg Splitter: LS-1T  
Incline Conveyor: PC-105  
Lower Cross Conveyor: PC-106  
Automatic Dark Meat Deboner: DMD-1  
Turkey Deboning Shackle: TDS-1  
Fat Puller: FP-1  
Wing Splitter: WS-1  
Drumstick Deboner: TB-1D, TB-1TD  
Tendon Cutter: TC-1 (To be used  
with an accepted Turkey Drum  
Deboner: TB1-TD.)  
Thigh Pre-Cut Machine: TPC-1  
Turkey Thigh Skinner: TTS-1  
Automatic Dark Meat Deboner  
w/Water Knife: DMD-1-WK-1  
Quartering Machine: QM-1  
Poultry Stunner: (Perforated grill  
must be permanently installed in  
such a manner that the water level  
is 1/4 inch above the grill  
surfaces.):SM-1  
Gizzard System (Turkey): GS-1T  
Picking Fingers: AP301, AP302  
Halving Machine: HM-2

FOOD EQUIPMENT COMPANY

DALLAS, TEXAS  
Duo Clean Unit: 2  
2-Pass Scalders: 4001  
Shur-Trip Foot Unloader: 71-3L,  
71-3R  
Handwash System: Foot Operated  
Water Saver or knee operated

FOOD EQUIPMENT MFG CORP.

MAPLE HEIGHTS, OHIO  
"Master" Food Filler: MSP1  
Tray Turner: 361  
Piston Filler: 2437, 1002  
Lidder & Closer: 3000-3

12-Pocket Rice Filler: 1-8-580  
Meat Slicer: 1005  
Piston Filler: 1015  
Lid Crimper: 1057  
X & Y Axis Traveling Filler: 1052  
2-Out Rice Filler: 1101  
Hooder-Domer Machine: 1116  
Heat Seal Conveyor: 1128, 1192  
Flatwire Belt Conveyor: 1129  
Volumetric Dispenser: 1130  
Shrink Wrap Conveyor: 1136  
16-Pocket Rice Filler: 1094  
Two-Out Pneumatic Piston Block  
Filler w/Double Block:1219 and Lid  
Dispenser: 1221  
Heat Seal Machine: 1-8-680

FOOD INDUSTRY EQUIPMENT INTERNATIONAL,  
INC., LORAIN, OHIO

"LanElectric" Trimming Machine:  
52-LP, (Not to be used for  
trimming grubs, bruises, etc.)  
Bone In Tenderizer: 8010  
Pneumatic Fat and Lean Trimmer:  
90SP (Not to be used for  
trimming grubs, bruises, etc.)  
Pneumatic Bone Trimmer: 50KP (Not  
to be used for trimming grubs,  
bruises, etc.)  
Electric Bone Trimmer: 50K  
Fat and Lean Trimmer: 90S, 960-RC,  
990-RC, 104-D (Not to be used for  
trimming grubs, bruises, etc.)  
"Challenger" Trimming Machine: 52-L  
(Not to be used for trimming  
grubs, bruises, etc.)  
Trimming Machine: Challenger 110-T  
Bone Trimmer, 235-B Fat Trimmer,  
150-K Fat Trimmer (Not to be used  
for trimming grubs, bruises, etc.)  
Fat Trimmer Challenger: 75-RC,  
8511, 8515, 8523B (Not to be used  
for Trimming Grubs, Bruises,  
etc.)  
Bone Trimmer: Challenger 235-A,  
8523B, 8550, 8552 (Not to be used  
for trimming grubs bruises, etc.)  
Trimming Machine Fat Trimmer:  
Challenger 8560, 8575, 8590

FOOD MASTERS INC.

BOSTON, MASSACHUSETTS  
Pressure Cooker: HPV-50-2500GA

FOOD PACKERS EQUIPMENT CO., INC.

LOUISVILLE, KENTUCKY  
Sausage Stick Cutter: 100-A  
Single Stick Feeder: 1300  
Elevating Conveyor: 1000

FOOD PROCESSING EQUIPMENT CO.

MAYWOOD, CALIFORNIA  
Batter & Breeding Machine  
Citric Acid Applicator: 4170  
Conveyor: 327SL  
Vertical Conveyor: VL8  
Mixer-Blender: 814  
Meat Sample Press: SCP-123  
Lazy Susan: LS-923  
Screw Loader: SCL 930  
Meat Dumper: HLD 725  
Conveyor: PL-319  
Bean Washer: BX-919  
Incline Screw Conveyor: SC126....

Pork Link Freezer: PLF-927  
Vacuum Tumbler: VT.85.  
Vacuum Feed Hopper: VFH-86

FOOD PROCESSING SYSTEMS CORP.

JESSUP, MARYLAND  
Industrial Microwave Processing  
System: "Gigatron" ..F.

FOOD PRODUCTION MACHINE CORP.

SAN RAFAEL, CALIFORNIA  
Steak Cuber-Scorer-Knitter: 121  
Poultry Boning Conveyor: 200, 201,  
204  
Battering & Dipping Machine: 211  
Vemag Truck Dumper: 150  
Gondola Dumper: 248  
Barrel Dumper: 149  
3-Deck Infreezer Conveyor  
(Acceptance applies to conveyor  
only. Each installation must be  
reviewed by Equipment Branch.):  
421-30  
Shuttle Conveyor: 474  
Patty Machine: 425  
Patty Forming Machine: 736  
Portable Incline Conveyor 518, 556  
3-Zone Sorting Conveyor: 558  
Conveyors: 584-10-12, 584-12-20,  
584-12-5  
Automatic Salt and Pepper Dispenser  
Conveyor: 626  
Chain Driven Gas Fired Cooker: 680

FOOD TECH CORPORATION

DALLAS, TEXAS  
Giblet Elevator  
Neck Skin Cutter  
Vacuum Gun  
Cooking Belt (Microwave)

FOODMATIC SYSTEMS INC.

FAIR OAKS, CALIFORNIA  
Burrito Folding Machine: 3500-1

J. C. FORD MFG. CO.

MONTEREY, CALIFORNIA  
Tamale Machine: TM-100  
Dough Sheeter: TC-300

FORM PLASTICS CO

ELK GROVE VILLIAGE, ILLINOIS  
Sealing Machine, M-100, SA-100

FORMOST PACKAGING MACHINE COMPANY

WOODINVILLE, WASHINGTON  
"Fuji" Frozen Pizza Wrapper: FW-360  
Wrapping Machine: FW-340A, FW-370A  
"Fuji" Wrapping Machine: FW-341A  
Frozen Patty Baggers: VR-4SS,  
VL-4SS, VL-5WSS, VR-5SS-8  
Bucket Conveyor: 9032SS  
Discharge Conveyor: 6812SS  
Infeed Flight Conveyor: 8101SS,  
8102SS  
Wrapping Machine: FW-3400, FW-3700

FORMATIC INDUSTRIES

VILLA PARK, ILLINOIS  
Patty Forming Machine: XK-70

FORMAX FOOD MACHINES

MOKENA, ILLINOIS  
Patty Machine: Formax 24, Formax

26  
Cuber-Perforator: MC27  
Conveyor: PC-27  
Patty Stacker: FPS-27  
Truck Dumper & S/S Cart: FBL...  
Interleaver: PS-1  
Patty Machine w/Paper Interleaver  
(with nickel plated mold plates):  
PFM-19, PFM-12  
LN2 Freeze Tunnel: LN-26  
Rotary Meat Ball Former: RMF-27  
Stacking Perforator: SP-27  
Metal Detector MDS-27.  
Meat Ball Former RMF-26  
Slice and Stack Machine: 125  
Shuttle Conveyor: SC-19  
Marker-Cuber: MC-12  
Patty Forming Machine: F-6

R. H. FORSCHNER COMPANY, INC.  
NEW YORK, NEW YORK  
Scharfen Tenderizer: Big Boy &  
Junior

FOSTER REFRIGERATOR CORP.  
HUDSON, NEW YORK  
Proofing Cabinets: BP-1-2(DA),  
BP-2-4(DA), BP-3-6(DA)

FOSTORIA INDUSTRIES, INC.  
FOSTORIA, OHIO  
Infra-Red Broiler: Gas-Fired G  
Infra-Red Oven: 3H  
Infra-Red Broiler: Electric E

FOXBORO COMPANY  
FOXBORO, MASSACHUSETTS  
Level Transmitter: 17 FES  
Temperature Sensors: 3A1, 3A2, 3A3,  
3A4  
Filled Thermal Bulb: 16A, 16AMP  
Thermal Well: 3A Type Projectile  
Magnetic Flow Transmitter: Series  
2800  
Consistency Transmitter: 19C

FRANKLIN ELECTRIC PACKAGING-WEIGHING  
DIVISION., LEVITTOWN, PENNSYLVANIA  
"Franklin" Packaging Machine:  
F-510, F-530, F-530A, F-530P  
Net Weight Filler: 3000  
Automatic Infeed Conveyor: AI...  
Packaging Machine: F-540  
Automatic Wrapping Machine: F-820  
Automatic Infeed Conveyor: AC-100

FRANKLIN ELECTRIC PACKAGING-WEIGHING  
DIVISION, STURTEVANT, WISCONSIN  
Poly Top Tables: Series 20, Series  
30  
Poly and S/S Combination Top  
Tables: Series 40  
S/S Top Tables: Series 50, Series  
60  
Poly Top Breaking Tables: Series  
70  
Utility Table: UPT-..., UT-...  
"Spee-Dee" Packaging Machine: BR

FRANKLIN ELECTRIC PACKAGING-WEIGHING  
DIVISION, BLUFFTON, INDIANA  
Over and Under Scales (Mechanical):  
100-1, 240-1, 241-1, 270-1,  
276-1, 910-1, 940-1, 950-1,

8000-1  
Over and Under Scales (Shadograph):  
4103-1, 4133-1, 4203-1  
Scales: 7600-1 through 7611-1,  
7625-1 through 7653-1

FRAN RICA MANUFACTURING CO.  
STOCKTON, CALIFORNIA  
Steam/Water Cooker: TW24S2212

FRAZIER & SON  
CLIFTON, NEW JERSEY  
Bucket Elevator: FSA39

FREDRIKSEN MACHINE COMPANY  
ASKOR, MINNESOTA  
Boning Table: A23

FREELAND ENTERPRISES, INC.  
WAELDER, TEXAS  
Smokehouse: MT-1

FREEZING MACHINES, INC.  
NEVADA CITY, CALIFORNIA  
Roller Press Contact Freezer: 1,  
1-T-10X10-BPI-A, M1-T-7X5-BC,  
M1-T-7XBHRR, M2-TP-9X8-RAL,  
M1-T-10X10-BPI-A  
Freezing Machine: 1

FREEZING SYSTEMS, INC.  
REDMOND, WASHINGTON  
Spiral Freezer: S-.....,  
L-...N

FRICK COMPANY  
WAYNESBORO, PENNSYLVANIA  
Zig-Zag Cooler: 380  
Poultry Chiller: CFCA...  
Ice Maker: SA-300 SI, SA-150 SI

FRIEDRICH METAL PRODUCTS COMPANY INC.  
WOODSIDE, NEW YORK  
Truck Smokehouses: FM-500-E,  
FMP-1000-E, FMP-2000-E,  
FMP-3000-E-G-S, FMP-4000-E-G-S,  
FMP-6000-E-G-S, FMP-8000-E-G-S

FRIGIDARE DIVISION GENERAL MOTORS  
CORPORATION, DAYTON, OHIO  
Ice Makers: MFST-120A-DA,  
MFST-120W-DA  
Flake Ice Machines: MFVS-40A,  
MFVS-50A, MFVS-70A, MFVS-130A,  
MFVS-200A, MFVS-330A, MFVS-50W,  
MFVS-70W, MFVS-130W

FRIGOSCANDIA CONTRACTING, INC.  
BELLEVUE, WASHINGTON  
Gyrofreeser: A-.....  
Pellet Freezer: PF....  
Liquid Freon Freezer: FX-..M  
Freezer Flo-Freezer: 110-WS, ..WS,  
...WS, ..WS-MA  
Patty Loaders: PL-....  
Spiral freezer: GF-C, GF-M  
Gyro Freezer: GCP-...  
Spiral Freezer: GC-...,  
GC-..., GC-... (Acceptance  
applies only to conveyor. Each  
installation must be reviewed by  
the Equipment Branch).

FRYING SYSTEMS DESIGN, INC.

LEOLA, PENNSYLVANIA  
Continuous Frying System: 34-08  
through 34-24

FRYMA-MASCHINEN AG  
SCHUREIZ SUISSE SWITZERLAND  
Emulsifier: 170-A

FRYMA INC.  
MIDDLESEX, NEW JERSEY  
Toothed Colloid Mill: MZ-130

FRYMASTER CORPORATION  
SHREVEPORT, LOUISIANA  
Deep Fat Fryer: MJ-56-SSC,  
MJ-55-SSC

FUJITET SUMO COMPANY  
STOCKTON, CALIFORNIA  
S/S Belts: Y Grid, YN Mesh

- G -

G & S FIBERGLASS PRODUCTS  
GRANTS PASS, OREGON  
Meat Gondola: 111

G. A. F. CORPORATION  
NEW YORK, NEW YORK  
Filter System: Polypropylene

GAINESVILLE EQUIPMENT CO.  
GAINESVILLE, GEORGIA  
Open Eye Shackle: #1  
Picking Shackle: GEP-SSS  
Eviscerating Shackle: GEE- SSS-IE,  
GEE-SSS-IR  
Combination Shackle: GEC-SSS  
Cut-up Shackle: GEC-SSS-I  
Select Sizing Scales: GNS-Flexure  
1  
Kidney Vacuum Machine: JHH-1 (For  
removing kidneys from backs)  
Belt Conveyor: GS-SS-BC  
Bird Halving Machine: BH-1  
Bird Unloader: SW-BU-100

GARLAND CO.  
KANSAS CITY, MISSOURI  
Stunner: Scotchman

GARLOCK INC.  
PALMYRA, NEW YORK  
Cutting Board: Sanidur

GARVEY CORPORATION  
BLUE ANCHOR, NEW JERSEY  
Conveyor: 9600

A. J. GASBARRO AND ASSOCIATES  
COLUMBUS, OHIO  
Automatic Poultry Cut-up Machine:  
AUG-1

GASCOIGNES INDUSTRIES  
MENTOR, OHIO  
Freezer Rack: Kee-Klamp

GATES RUBBER COMPANY  
DENVER, COLORADO  
Rubber Belt (Food Contact):  
GA01544-004



Hose-Master Flex (Food Contact):  
Series 3510

GATEWAY PRODUCTS INC.  
COVINGTON, KENTUCKY  
Cutting Board: Plexiglas, Unshrunk

GAULIN CORPORATION  
EVERETT, MASSACHUSETTS  
Homogenizer: M-..., MC-...

GEM EQUIPMENT OF OREGON, INC.  
WOODBURN, OREGON  
Blancher: L568, 87057D  
Smokehouses: "MiniGem" CG380E,  
"Mini-Gem" CGR-..G, "Mini-Gem"  
CGT-..G, "Econo-Gem" CVT-..E,  
"Econo-Gem" CHT-..E,  
Designer-Gem" MVT-..

GEMINI BAKERY EQUIPMENT CO.  
PHILADELPHIA, PENNSYLVANIA  
Ovens (Gas or Electric):  
Elektro-Dahlen: ....., 1000 L  
Proffer (Electric):  
Elektro-Dahlen: A-..., A-...-1  
S/S Mixer: SP-...

GENERAL CONVEYOR CO., INC.  
LONG ISLAND CITY, NEW YORK  
S/S Portable Conveyor: 7445

GENERAL ELECTRIC CO.  
EAST CLEVELAND, OHIO  
Germicidal Lamps (Non-Ozone  
Producing): G25T8 (#982 Glass),  
G15T8 (#982 Glass), G30T8 (#982  
Glass), G8T5 (#982 Glass) Note:  
These lamps must be used in  
accordance with Part 7, Para.  
7.16(b) of the Meat and Poultry  
Inspection Manual.

GENERAL ELECTRIC CO.  
CHICAGO HEIGHTS, ILLINOIS  
Grill: CG-59  
Convection Oven S/S Lined:  
CN902CX339

GENERAL ELECTRIC CO.  
LOS ANGELES, CALIFORNIA  
Ultraviolet Lamps: G-25T8, G-30T8  
Note: These lamps must be used in  
accordance with Part 7, Para.  
7.16(b) of the Meat and Poultry  
Inspection Manual.  
Fryer (Table): CK-20

GENERAL ELECTRONICS SYSTEMS, INC.  
CAPE CORAL, FLORIDA  
Platform Scale: 4512SS, 4518SS,  
4524SS, 4535-12, 4535-18,  
4535-24  
Weight Indicator: 531  
Stainless Steel Table (To be used  
with USDA accepted scale.)

GENERAL MACHINERY CORP.  
SHEBOYGAN, WISCONSIN  
Dicer (Cube-King): CK-312, CK-29,  
CK-12  
Hydraulic Cuber: Hi-Speed  
"Cannon" Slicer-Grinder: Mark 1  
Hydraslice Cuber: 424

Hydraulic Slicer: Speed-O-Matic  
Frozen Food Slicer: 5-16FF  
Hydraufaker: FS-6, FS-10,  
FS-10D, FS-10C, FS-10CH,  
FS-12, FS-12D  
Hydrauslice Chipper: 8-24  
Hydrauslicer: STANDARD, R/F, V/F  
Auto-load Conveyor: HF-405  
Rotary Fresh Meat Dicer: RFMD  
Conveyor: HF-405  
Cheese Cutter: B-20-1A  
Frozen Meat Breaker: "Superslicer"  
S/C  
Sausage Slicer: "Multi-Slicer"  
M-24  
Barrel Cheese Cutter: B-10-1  
Frozen Meat Slicer MINIMAC  
S/M Flaker: 1  
TU-Way Cheese Portioner: C-1  
Automatic Meat Tenderizer: 83  
"Tenderit"  
S/S Automatic Cheese Cutter: GMC  
Champ  
Hydraufaker: C/S-12, C/S-10C

GENERAL PACKAGING EQUIPMENT CO.  
HOUSTON, TEXAS  
Form and Seal Machine: 70VU, 80VU,  
90VU (Must be supplied with an  
acceptable filler.)  
Hydrafeed Scale: 2500-SS-1

GENERAL RESEARCH CORP.  
CANTON, GEORGIA  
Gizzard Splitter & Peeler: Hill  
210-B

GENERAL TIRE RUBBER COMPANY  
NEWCOMERTOWN, OHIO  
Cutting Board: Boltaron ETM-R  
Cutting Boards: Boltaron ETH-R  
in the following:

Part No.	Sales Code	Colors
63-292	5217-3282	Tan
64-293	5217-3217	Harvest Gold
64-251	5217-3117	Persimmon
64-252	5217-4817	Peach (Beige)
64-253	5217-5000	Melon
64-254	5217-6000	Pineapple
64-256	5217-5005	Pumpkin

GENTILE PACKAGING MACHINERY CO., INC.  
DETROIT, MICHIGAN  
Lasagna Filling & Packaging  
Machine: L6

GEYER, THE FILLER MACHINE COMPANY,  
INC., ROCKLEDGE, PHILADELPHIA, PA.  
Piston Filler: B

G & H PRODUCTS INCORPORATED  
KENOSHA, WISCONSIN  
Air Actuated Automatic Valve: 60  
Series, 61 Series  
Air Actuated Tangential Outlet  
Valve: 63 Series  
4" Air Actuated Kettle Valve:  
GCK61-9-4  
Flow Diversion Valve: GC 60 FDV  
Series  
S/S Sanitary Centrifugal Pumps:  
G-MM, G-LH.MM, G-LMM, G-B,

G-LH.B, G-LB, C-MM, C-LH.MM,  
C-LMM

GRASSELLI GIORGIO  
REGGIO E, ITALY  
Ham Skinner: "Grasselli" 50A  
Automatic Skinner: "Grasselli"  
N520

GIRTON MFG. COMPANY.  
MILLVILLE, PENNSYLVANIA  
Kettle w/Agitator: PW-SC  
Loaf Browner: LB-1

GLADD INDUSTRIES INC.  
DETROIT, MICHIGAN  
Smokehouse/Ovens: BO-1T-G,  
BO-6T-G, BO-26T-G, BO-6T-S,  
BO-2T-G, BO-8T-G, BO-34T-G,  
BO-8T-S, BO-3T-G, BO-10T-G,  
BO-3T-S, BO-12T-S, BO-4T-G,  
BO-12T-G, BO-4T-S, BO-26T-S,  
(BO-.T-G) (BO-..T-G), (BO-.T-S),  
(BO-..T-S)  
Brine Chill Tunnels: BC-02000  
-CHC/B, BC-04000-PBB/A,  
BC-06000-WB/A, BC-05000-CHC/B,  
BC-06000-PBB/B, BC-04000-WB/A,  
BC-20000-PBB/A, BC-04000-PBB/B,  
BC-06000-WB/B, BC-12000-PBB/A,  
BC-10000-WB/A, BC-04000-WB/B,  
BC-06000-PBB/A, (BC-.....PBB/A),  
(BC-.....WB/A),  
(BC-.....CHC/B),  
(BC-.....PBB/B), (BC-.....WB/B)

GLASS INDUSTRIES, INC.  
FARMINGTON, MICHIGAN  
Oven: 2000

GLENDAL FOODS INC.  
DETROIT, MICHIGAN  
Spiral Slicer: 81

GLOBE INTERNATIONAL  
BUFFALO, NEW YORK  
Belt (Food Contact): White & Green,  
Hycar & Nitrite  
Belt (Food Contact): I.W.P.  
Interwoven, 3-Ply,  
IWP-3F-Teflon-Cream,  
IWP-3F-Teflon-Green  
Interwoven Polyester Carcass:  
IWP-Nitrite, PVC, Silicone,  
Teflon, IWP-3-FGP, IWP-3F-  
PVC/COS, IWP-8F-PVC  
Laminated Polyester Carcass:  
1002-D, 1003-D, 1004-D, 1005-D,  
1006-D, 5003  
Laminated Cotton Carcass: 1002,  
1003, 1003G, 1004, 1005, 1006,  
202, 203, 204, 205, 206, 602,  
603, 604, 605, 703, 703-TB, 704  
Woven Cotton Carcass: Kanry-Tex,  
Kanry-Tex-PVC/COS, SWC-Silicon,  
Kanry-Tex-FGP  
White PolyMate: 80 PVC/COS, 110  
PVC/COS, IWP-3-F-PVC-COS White,  
Resist-a-Stain, Kanry-Tex-PVC/COS  
White Resist-a-Stain,  
Poly-Mate-80-PVC/COS,  
White-Resist-a-Stain,  
PolyMate-110-PVC/COS White,  
Resist-a-Stain

Belt, White (Food Contact): 1WP-3  
FSXFS, 1WP-3 PVC/COS  
Belt (Packaged Product Only)  
Laminated Cotton Carcass: 403,  
404, 405, 406, 407, 408, 409,  
410, 411, 1804, 1805, 2303, 2304,  
2305, Glid-Top, VEE-Top,  
Kling-Top, Ruff-Top

White Poly-Mate: 80 FSXFS (Belts  
with Cotton Carcasses must have  
edges sealed with acceptable  
compound)

Belt (Food Contact): White  
Poly-Mate: COS Nitrile 90, 135  
Belt (Food Contact) Polyveyor: 50,  
75, 125

Belts (Food Contact): Allveyor  
White COS/S 75, 90, 100, 120,  
Allveyor White CBS 90, 120

Belt (Packaged Product only):

"Poly Mate Rufftop"-White

Belt (Food Contact): Green  
"Polymate" COS Nitrite 90, H-60,  
H-80, H-120, S-100, Tan Polymate  
COS Nitrile 135, Polymate Sheet  
Teflon Belt

#### GLOBE SLICING MACHINE COMPANY

STAMFORD, CONNECTICUT

Slicer: 720-S, 115-S, 215-S, 300-S,  
400-S, 820-S, 770-S, 585-S,  
500-S, 500-L, 725-S, 725-L,  
825-S, 825-L, 775S, 775-L  
Meat Chopper: 742, 752-S, 642-S,  
842-S, 852-S, 942-S, 952-S,  
956-S, 122-S, 242-S, 342-S, 122,  
242, 342  
Saws: 79S, 140S, 160S  
Chopper 422  
Scale: 435

#### GLOBUS LABORATORIES, INC.

SOUTH HACKENSACK, NEW JERSEY

"Inject Star" Pickle Injector:

BI-13, BI-13B, BI-18, BI-25/71,  
BI-38, BI-135, BI-102

"Inject Star" Meat Tumbler: HS-3/1,  
HS-5/1, HS-3/.., HS-5/..

Tipping Lift: EL-3

Meat Tumbler: "Inject Star" 190,  
"Inject Star" HS-2/.., "Inject  
Star" HS-6/.., "Inject Star"  
HSL-750

Meat Bone Separator: "Inject Star"  
P-60-S, "Inject Star P-100-S  
Vacuum Tumbler: "Inject Star" HS-7  
Injector Star Vacuum Massage  
Unit: VMS-..

Vacuum Tumbler: "Inject Star" 2600  
Multi Needle Injector: "Inject Star"  
BI-100, "Inject Star" BI-50/50

#### GLOBUS LABORATORIES, INC.

WHITE PLAINS, NEW YORK

Vacuum Meat Tumblers: "Injectstar"  
MC-..

#### GLOBUS PROCESSING EQUIPMENT

SOUTH HACKENSACK, NEW JERSEY

Smokehouse: 800

#### GLOBE MACHINE COMPANY

CANTON, GEORGIA

Conveyor: DD-184

Poultry Cut-up Saw: DD-186

Poultry Shackle: DD-88

Cone Debone Conveying System:

GB-93085

Dumping System: 6000

Thigh and Drumstick Debone System:  
G-6400

#### G.N.C INC.

COUNCIL BLUFFS, IOWA

S/S C Hook Knife with Sterilizer:  
604C

Hide Puller: 643

S/S Tripe Scalding: 610

S/S Lazy Susan: 1410

S/S Packing Table: 1403

Belt Conveyor: 680-I

S/S Slat Moving Top Table: 1106

Vat Dumper: 1500

S/S Boning Table with Cutting

Boards: 683-B

Jaw Puller: 1765

#### GOODALL RUBBER COMPANY

TRENTON, NEW JERSEY

Belts (Food Contact) White: 2014-B,  
4066-B, B2073, B2075, B2173,  
B2174

Tan: B2074, B2174

Urethane, Chicken Deboning: 4507

Belts (Food Contact) Food Mover PVC  
White, Tan, Green.

Smooth, Cleated, Flanged and  
V-Guide ..COS, ...COS, ..CBS,  
...CBS

Belts (Packaged Product Only) PVC  
"Carry All" Incline, White ..COS,  
...COS, ..CBS, ...CBS

Sanitary Hose (direct food contact  
w/sanitary connections): N2499

#### GOODMARK FOODS, INC.

GARNER, NORTH CAROLINA

Tray Conveyor: TC-1212

#### B. F. GOODRICH COMPANY

AKRON, OHIO

Belting (Food Contact):

Hycar - Smooth Cover: White, Tan,  
Green, Black

Fabric Series: SCP, AP-35,

APT-35, PN 45, PNT 45

Butyl - "Hot N Cold" Smooth  
Cover White

Fabric Series: AP-35, APT-35

Koroseal - Smooth Cover White,  
Tan

Fabric Series: SCP, AP-35,

APT-35

Single Ply Solid Woven PVC

Korowhite 90 SMC X F, 125 SMC X  
F, 125 CHV X F

Chevron

Belting (fully Packaged Product):

"Gripper" Griptop - Reddish Brown

"HYCAR" Tan Rubber (Belts with  
cotton carcasses must have edges  
sealed with acceptable compounds)

Belt (Food Contact): DS828

Belting (Food Contact): Hot & Cold  
Butyl

Belting (Food Contract): Korowhite

90 Cleated Incline

Korowhite 125 Cleated Incline

Korothane 125 SMCXF

Novitane FG, FG95A

Belting (Food Contact): Ridge Top

#### GOODWAY INDUSTRIES, INC.

BOHEMIA, NEW YORK

Extrusion Manifold: XM-80

#### GOODYEAR AEROSPACE CORP.

AKRON, OHIO

Plastic Tank

#### GOODYEAR TIRE & RUBBER CO.

AKRON, OHIO

Belting (Food Contact) Smooth

White, Black, Tan, Green: Permalon

Smooth Polyester: Polyester 2 or 3

Ply White, Tan, White w/Blue

Skim: Spectra

White Cleated Permalon: Wingflex

Belting (Packaged Product Only)

White, Black, Tan, Green:

Permalon Rough-Top

Polyester: Polyester Rough-Top

(Belts with cotton carcasses  
must have edges sealed with  
acceptable compound)

Belt (Food Contact): SN-1304-A,

SN-1304-C, SN-1304-A (Dual),

SN-1304-C (Smooth), SN 1305

Construction D, Dual, SN 1305

Construction D, Smooth

#### GOODYEAR TIRE & RUBBER CO.

LINCOLN, NEBRASKA

Tan Neoprene Corrugated Belt: (For  
fully packaged product and dry  
materials): SN-601

#### GORING KERR, INC.

TONAWANDA, NEW YORK

Metal Detector - Conveyor:

"Saniline" 2

Metal Detector (without conveyor):

Tektamet HSU, MSU

Metal Detector Search Head (For

Packaged Product): Type II

Tektamet

#### GRACE MACHINERY COMPANY

OAKLAND, CALIFORNIA

Mixer: J

Food Pump: 803

#### W. R. GRACE & COMPANY

DUNCAN, SOUTH CAROLINA

Bagging Table: 8063, 8021

Loading Table: 8064

Taped Bag Loader: 8048-A, 8055,

8056, 8074, 8057, 8096, 8086,

8096-A, 8155, 8165, 8177

Hot Water Shrink Tunnel: 8152-1

Pre-Dip Unit (Single Station):

8026-A

Air Blast Conveyor: 6684-A-3, 4, 5

Roller Conveyor: 8023

Sealer-Cooler: 6345-B, 6345-A

Nozzle: 8060, 8061, 8065, 8066

Rotary Pack-Off Table: 6680

Vacuum Pouch Machine: 6250-B

Hot Water Shrink Tunnel: 6536-C,

6536-D, 6536-E, 6536-F, 6536-G,

6543-B, 6543-A, 6570-B, 2900,

6570-A, 6570-C, 6570-D, 6570-E,



106, 8152, 8152-1, 3072-B  
Boxing Station: 2950  
Vacuum Packaging Machines: 6154-B,  
6170, 6170B, 6170A, 8200.,  
8200-B-1, 8200-B-2, 8210-., 8132,  
8220, VS-44  
Conveyors: CA 1, CA 2, CA 3, CB 2,  
CC 1, CC 2, CC 3, CE, CF, CG, CH,  
PC, 2939-C, 8109, 8110, 8131-.,  
AC8210-111, AC8210-112  
Bins: BA, 2959  
Bag Rack: RA, 8022  
Boning Conveyor: 2937  
Bone Conveyor: 2946  
Table: 10052, 10050, TA 1, TA 2, TA  
3, TB 1, TB 2, TC 1, TC 2, LA  
Boning Table: CD, 2940  
Cutting Table: 10051, 10054, 10133  
Shrink Tank, Ventilated: 6520-A  
Pre-Dip Tank: BB-2914-6  
Wrapping Machine: 2980  
Bag Loading Chute: 6659-A  
Sealer-Cooler: 6345-A, 3069-C  
Vacuumizing & Clipping Machine:  
8100, 8101, 8102  
2-Station Taped Bag Loader: 8099  
Rotary Stacking & Bagging Table:  
8098 Slat Conveyor: 8097  
Vacuum Skin Packaging Machine:  
8081  
Rotary Vacuum Chamber and Closing  
Machine: 8300, 8310  
Bag Loader: 8128, 8136, 8301  
"Cap-Kold" Package Chiller: 8127  
Fill Station: 8125  
Trough Conveyor: 8126  
Powered Bag Loader: 8124  
Belted Bag Loader: 8129  
Meat Loading Horn: 6675  
Automatic Infeed System: 8250  
Rotary Chamber Vacuum Packing  
Machine: 8310-..  
Automatic Bag Loading Machine:  
8302A-..  
Rotary Vacuum Chamber and Closing  
Machine: 8300B-..E and 8300-..  
Bag Loader: 8170  
Hot Water Shrink Tunnel: 3045  
Rotary Vacuum Chamber Closing  
Machine: 8300-., 8300B-.,  
8300B-..E, 8300B-..V,  
8300-..E-I, 8300B-..CS

GRACO, INC.

FRANKLIN PARK, ILLINOIS  
Piston Pump: 954-073 "A"  
Pump and Metering System: 987-656

GRACO, INC.

MINNEAPOLIS, MINNESOTA  
Air-Operated Valve (S/S)  
Lever-Operated Valve (S/S)  
Pump: 206-030  
"Monark" Sanitary Pump: 207-550  
Turkey Injector: 953-108  
Sanitary Pump: 954-073, 953-283,  
952-793, 952-995  
S/S Barrel Pump: 946-500

GRANT-LEITCHWORTH, INC.

BUFFALO, NEW YORK  
S/S Mixer: MA-7, M-..00

GRANT & MARSHALL, INC.

DUBLIN, OHIO  
Scales: 8600-1 Thru 8620-1, 8700-1  
Thru 8755-1

GRANT'S ENGINEERING & MACHINE CO.

SAN FRANCISCO, CALIFORNIA  
"Packfoil Overlay Machine: Series  
100, 300, 600

GRATON & KNIGHT LTD.

HERTFORDSHIRE, ENGLAND WD61LX  
Belts (Direct product contact):  
1E/S + 2 PU White, 1EF + 2 PU  
White, 2ES + PU White, 2 EF +  
2 DU White

GRAY EQUIPMENT COMPANY

FRANKFORT, INDIANA  
Screw Conveyor: SC-....A  
Column Dumper: L-1

GREAT LAKES CORP.

CHICAGO, ILLINOIS  
Slicers: 1071, 264, 264VS, 367,  
367VS, 1071-N, 1071N-1, 972-1,  
1071N-1-PE, 1077, PEPR  
Sealer: 84-., 81..  
Wrapping Machine: LW-500  
Accu-Slicer: 972  
"Dynachek" Checkweigher: 387932,  
Type DC-100  
Loaf Loader: L-71  
Shingling Conveyor: 1175  
Diverter: 775-2L, 775-3L  
Automatic Luncheon Loader:  
L-71-HS-60  
Slicer: SSPE 482  
Datachek Checkweigher: 387932 Type  
DC 200  
Hy Speed Stackrite Slicer:  
1085-SS, 1085-SS-TL

GREERCO CORPORATION

HUDSON, NEW HAMPSHIRE  
Homomixer: 2-1/2 HR

GRIFFITH LABORATORIES

ALSIP, ILLINOIS  
S/S Blender: G-../1  
S/S Table w/Scale: S3R  
Brine Pump: 7T, 8, 11, 437-1001-SS  
Mince Master: A, B, C  
Meat Silo Assembly: G-35  
Dual Shaft Blenders: G-../2  
Single Shaft Blender  
w/Blend-A-Matic System: G-../1/S,  
G-../2/S  
Steam Blender: G-../2/S.  
S/S Scales: S-2-., S-3-..  
Pickle Injector: "Selo-Protecon"  
SPI-., SPI-.-S  
Bone Press: "Selo-Protecon" SBP-..  
Meat Tumbler: "Selo-Protecon"  
SMU-..  
Vacuum Ham Press: "Selo-Protecon"  
SVP-20N  
Meat Tenderizer: "Selo-Protecon"  
PMT40  
Pickle Injector: "Selo-Protecon"  
SPI-440  
"Bulk Lift" Semi Bulk Containers:  
B/L NS-FG (For dry products  
only.)

GROEN DIV. DOVER CORP.

ELK GROVE VILLAGE, ILLINOIS  
S/S Kettles, table top, steam  
jacketed, direct steam and self  
contained electric: TDC-., B/4..  
S/S Kettle w/Agitator (Agitator  
removed daily for cleaning and  
inspection): INA-., INA-..  
S/S Kettle, steam jacketed,  
tilting, with twin agitators:  
DN/TA-., DN/TA-., DTA/3..  
Agitators, mixing (applied to model  
N Kettles): TA-., TA-., RA-.,  
RA-., SA(FM)-., SA(FM)-.,  
NEM-., NEM-., DA/1-., DA/1-.,  
DA/2-., DA/2-., INA/2-.,  
INA/2-..  
S/S Kettle, steam jacketed,  
w/planetary mixer: DPM-., DPM-..  
Braising pan, tilt type: FPC-.,  
HFP/1.  
Perforated baskets: I, II.  
S/S Tank, jacketed, top entering  
mixer: FVJ/TM-., FVJ/TM-..  
S/S Tank, sloped bottom: OVS-.,  
OVS-..  
Agitator: NEM  
Twin Agitator: DA/2  
Cooker/Mixer: DTA/3  
S/S Kettles, steam jacketed,  
tilting: D-., DT-., DN-., DN-.,  
DL-., D2-., DL2-..  
S/S Kettles, steam jacketed,  
Stationary, PT-., PT-., FT-.,  
FT-., GT-., GT-., N-., N-.,  
GPT  
S/S Kettles, steam jacketed, self  
contained, gas fired: AH/1-.,  
HH/2-., HH/3-., HH/3-..  
S/S Kettle: EE/AE1  
Ribbon Blender: NTRR500  
S/S Mixing Kettle: DNEM-150  
Continuous Scraped Wall Cooler  
with Incline Mixer: DRC-3672(A)  
Kettle: TDA/1-40  
S/S Kettle, Steam Jacketed,  
Self-Contained, Gas Fired:  
HH/4-..  
Steam Jacketed Mixing Kettle:  
NVA/TA-250  
Cooktank: CKCT-..  
Batch Casing Cooler: 48/36, 42/24  
Pump Fill Station: CKPF/2, CKPF  
S/S Kettle: Dee-4  
Vacuum Pressure Steam Jacketed  
Mixing Kettle: RA-20  
Steam Jacketed Mixing Kettle:  
RA(V)-300

J. E. GROTE CO., INC.

(Blacklick) COLUMBUS, OHIO  
"Pepp-A-Matic" Pepperoni  
Dispenser: FG1012001,  
FG1012001S, FG1012001-2,  
FG1012001-3, FG1012001-6,  
FG-1012001-4  
Sausage Quartering Machine:  
300-D-300  
Conveyor: 600-D-129  
Cheese Shredder & Applicator:  
200-D-100  
Cheese Conveyor Scale: 204-D-600  
Pendulum Slicer: FG101-2005  
2-Station Pendulum Slicer:





HARKNESS FOODS, INC.

RHODE ISLAND

"Steen" Poultry Skinning Machine  
III  
Poultry Skinning Machine Feeder:  
11  
Poultry Thigh-Drumstick Deboner:  
147

WALTER HARNED COMPANY

WICHITA, KANSAS

S/S Pickle Pump (for manual pumping  
operations): SS133EC, SS233EC,  
SS133EG, SS233EG  
Smokehouse: 300S, 400S  
Low Voltage Electrical Stimulator:  
48 VAC

HARRISON HOUSE

FT. WAYNE, INDIANA

Bagging & Pasta Table: 147  
Bagging & Sorting Table: 75  
Onion Bin: 91  
Onion Cutter: 92  
Poultry Bin: 38  
Table: 66

RUSSELL HARRINGTON CUTLERY, INC.

SOUTHBRIDGE, MASSACHUSETTS

Carcass Saw: M-59

HARRISON'S WELDING AND FABRICATING

INC., KNOXVILLE, TENNESSEE

Conveyor: H.W.F. 1982-1

HARTMAN SCALE COMPANY

PERKASIE, PENNSYLVANIA

Digital Scale: DJ-320

HAULTAIN-CHAMPION COMPANY

OAKLAND, CALIFORNIA

Belt (Food Contact): (Food King)  
58-NOS, (Food King) 78-NOS, (Food  
King) 98 NOS, Sno-Tex, Sno-Tex  
Junior  
Belt (Fully Packaged Product): 3  
ply Sno-Cone (Rough Top)

HAUSER MACHINERY LIMITED

SCARBOROUGH, ONTARIO, CANADA

Gravity Filler: T-85

HAYES MACHINE CO.

MARSHALL, MICHIGAN

Cartoning Machine: CM-100C-S,  
515-B...S

HAYON MANUFACTURING AND ENGINEERING

CORP., FRAMINGHAM, MASSACHUSETTS

Pan Greaser: 6400, 6600

HAYSEN MFG. COMPANY

SHEBOYGAN, WISCONSIN

Packaging Machine: Econ-O-Line  
Horizontal Form-Fill-Seal  
Packaging Machine: RT-110,  
RT-112, RT-113, RT-114, RT-118,  
RT-413, RT-414  
Vertical Form, Fill, & Seal  
Packaging Machine: A, B, C, CM,  
AP-16  
Vertical Form, Fill, and Seal  
Machine: 282, "Ultima" 7...,  
12..., 14..., 22..., 95..., S.F.

Wrapping Machine: 43-L

Flex-Vac Pouch Packaging Machine:  
6-9-....

Flex-Vac-Rotary Pouch Packaging  
Machine: 6-7-...., 6-10-....  
Dataweigh Combination Weighing  
Systems: ADW-....RW1-....,  
ADW-....-RW-....

HEAT & CONTROL, INC.

SAN FRANCISCO, CALIFORNIA

Breaded Product Fryer: BPF  
Oil Heat Exchanger: HHXIA15  
Motorized Catch Box: MCB, DPF  
Electric Oven: 1R  
Feed Conveyor: FC  
Flour Applicator: BB-D  
Wet Feeder: BB-WF  
Batter Applicator: BB-B  
Transfer Conveyor: BB-C  
Heat Exchanger: HU, HAU  
Multi-Purpose Oven: MPOB-....,  
MPOC-...., MPO-D-....-2L  
Multi-Purpose Ovens MPO-D-....,  
MPO-D-....-E  
Electric Multi-Purpose Oven:  
MPOC....  
Char-Broil Brander: CBBA-30  
Continuous Oil Filter: CF-5112  
Continuous Fryer: MPF-....  
Two Zone Gas Fired Oven  
MPO-d-....-2z  
Computerized Weighing Scale:  
CCW-....RLC-WP-T,  
CCW-....RLC-WP-S  
S/S Computerized Weighing Scale:  
"ISHIDA" CCW-S-2-....  
Rotary Brander: RB-....  
Breeding Machine: NB-..  
Batter Machine: NBA-..  
Former: NF

HEAT SEALING EQUIPMENT COMPANY

CLEVELAND, OHIO

Wrapping Unit: 110  
Wrapping Table w/Film Dispenser:  
HTP-....  
Vertical Primal Wrapper: VPW-50,  
VPW-60  
Primal Wrapper: PW-36, PW-42  
Wrapping Machine: 1-...., 6-....,  
8-...., 9-....  
Belt Sealer: 555, 560  
S/S Tables: KK-1S, KS-1S

F. C. HEIDEN, INCORPORATED

MANITOWAC, WISCONSIN

Liquid Smoke Spray Cabinet: 550

B. HELLER & COMPANY

CHICAGO, ILLINOIS

Pneumatic-Automatic Nozzle:  
Charsol C-10  
"Metercator" Liquid Dispenser: 480

HEMA INTERNATIONAL, INC.

QUIMPER, FRANCE

Filling Machine: DM-500, DM-60-CB,  
DM-120  
Filling Machine: MR-..., PMR-...,  
EC-..., PMRD/75/42  
Automatic Hog Carcass Splitter:  
60..  
Vacuum Can Sealer: SHV-40A

HEMA INTERNATIONAL, INC.

SALT LAKE CITY, UTAH

Filling Machine: MPF-.....  
Feeder Conveyor: FC-.....

HENNY PENNY CORPORATION

EATON, OHIO

Deep Fat Fryer: 500 PHT, 600 PHT  
Breeding Machine: BM-110  
Smoker/Cooker: PS-145, PS-190

HERCULES INDUSTRIES

NASHVILLE, TENNESSEE

Dumper: EZ-1006048

GEBRUDER HERLITZIUS GMBH CO. KG

SOEST WESTFALEN, WEST GERMANY

Chop and Slice Machine: A80K

HEWITT-ROBBINS INC.

FLORENCE, KENTUCKY

Belts (Food Contact) White:  
67-4076, 4080, 7-4801, 7-4071,  
7-4097, 22-3016, 22-3021, Tan:  
67-4075, 4078  
Belts (Packaged Product Only):  
7-4076

H & H POULTRY EQUIPMENT COMPANY

REHOBOTH, DELAWARE

Neck Breaker: I, II

HICKORY SPECIALTIES, INC.

CROSSVILLE, TENNESSEE

Plastic Storage Tank: ZPT80  
Liquid Smoke Shower Cabinet:  
TSC-....

OTTO L. HILGNER CO.

HATFIELD, PENNSYLVANIA

Leg Holding Machine with  
Sterilizer: 333

HILL AND SON, INC

BALL GROUND, GEORGIA

Poultry Thigh Deboner: M-1200,  
M-1200-A

HINDS-BOCK CORP.

REDMOND, WASHINGTON

Conveyor: SC-....  
Piston Filler: SP-64, SP-128,  
2P-64, 2P-128, 2P-156, 4P-08,  
5P-03, 6P-02, .P-..., .P-..  
"U" Shaped Hopper with Agitator:  
UHA-..  
Pumps: P-..., P-...H

HI-SPEED CHECKWEIGHER CO., INC.

ITHACA, NEW YORK

Poultry Sizer: SS-70, SS-70..  
Product Flow Diverter: MFDA..  
Checkweigher AA-78, AA78-....,  
AA78-PWP  
Scale: HEC-85, PWP Product Flow  
Diverter: MFDA2  
Metal Detector (without conveyor):  
MD  
Metal Detector Search Head (for  
packaged product only): MD-2

HOBART CORPORATION

DAYTON, OHIO

Band Saw: 5212, 5216, 5514,  
5514-HS, 5614DU-HS, 5216-D,  
5614TNU, 5614TNU-HS  
Meat Saw: 5614 w S/S base  
Belt Conveyor: BC-1813  
Vertical Conveyor: SC-90-56,  
SC-90-56A, SC-90-66  
Loaf Conveyor: CB-0606  
Blender: BL-20, BL-30G  
Food Cutter: 8141, 8181-D  
Grinder: 4046, 4056, 4146, 4152,  
4156, 4166, 4256, 4632, 4732, 4812,  
4822  
Mixer: A-200-D, D-300-D, H-600-D,  
L-800-D, M-802-U, M-802-UG,  
V-1401-U, V-1401-UG, H-600-DT,  
D-300-DT, A-200-DT, AS-200-D,  
AS-200-DT, A-200-FD,  
A-200-FDT, AS-200-FD, AS-200-FDT  
Mixer/Grinder: 4266, 4346, 4352,  
4246, 4356A, 4356J, 4246-S,  
4246-HD  
Mixer/Grinder/Chiller: 4356C  
Vertical Cutter/Mixer: VCM-25, US,  
VCM-40 US, VCM-130 US  
Patty Machine: PM-60, PM-60-A  
Rotary Meat Flaker: RF-15  
Slicer: 1612, 1712  
Tenderizer: 403-U  
Larding Attachment: 21  
Loaf Mold: 80  
Wrapping Machine: FC, ESW  
Wrap Station: W-3  
S/S Scales: Standard 7000 Series  
Scales: 402, 1733-P, 1733-SS, 3000,  
7000, 1500 U, 1500 VU.  
Scales (with Separate Table or  
Stand): 1000, 1000S, 2000S,  
1510U, 1510-2U, 1540U, 1520,  
1541, 1800, 1840, 1850, 1860,  
1841, 1870  
Counter Beam Scale: 41-1000SP,  
41-1050SP  
Spring Dial Scale: 45-1000SP,  
45-1050SP  
Single Beam Scale: 45-3132-HOB-SP  
Double Beam Scale:  
41-3132-HOB-A21-SP  
Full Capacity Beam Scale:  
41-3132-HOB-HO3-SP  
Bone Dust Remover: ABR-1-U  
Cutter/Mixer: HCM-300, HCM-450  
Scale Counter Spring Dial: HOB-15  
Saws-Slant: 5700D  
Saws-Vertical: 5701D, 5801  
Scale & Packaging System: 5000,  
1865  
Receiving Scale: 7900-..  
Scale: 1871  
Molder: 80A, 80  
Refrigerator, Model Q.. S/S  
Freezer, Model QF..S/S  
Food Cutter: 8186-U, 84186-U

C. HOEGGER & COMPANY LTD.  
SWITZERLAND

Alpina Cutter: PB-50, PB-60,  
PB-80, PB-125, PB-200, PB-300,  
PB-500  
Alpine Clipping Machine: DK-1060  
Automatic Vacuum Filler and  
Stuffer: KF-1100, KF-1070,  
KF-1140  
Alpina Vacuum Cutter: PBV-200-1110,

PBV-330-1110, PBV-540-1110

HOEGGER ALPINA A.G.

GOSSAU, SWITZERLAND

Piston Stuffer: "Alpina"  
EWF30-1150

HOLLEY EQUIPMENT COMPANY

GAINESVILLE, GEORGIA

S/S Chill Tank: TD-84  
Cooked Poultry Parts Deboner:  
CWM-84  
Belt Conveyor: BC-84

HOLLY SYSTEMS, INC.

BOCA RATON, FLORIDA

Patty Machine: "Ultimate" 1, 1A

HOLLYMATIC CORP.

PARK FOREST, ILLINOIS

Conveyor: 611  
Grinder-Mixer: GMG, GMG-150,  
GMG-180, GMG-180A, GMG-175  
Patty Machines: Super 54, 400,  
500, 500A, 580, Powerform 800,  
Powerform 840, 840-A, 200-U,  
HG-850, 2077  
Conveyor: 612  
Tenderizer: AMT-650, AMT-625,  
625-A, 625-B, 675  
Meat Log Cutter: 369  
Speed Steak Machine: BA  
Power Core Conveyor: 845, 805  
Seasoning Injector: 660  
Hydraform: 670, 670-A  
"Cow Puncher" Scoring Conveyor:  
837, 814, 535  
Cheese Spreader: CS-..  
Patty Machine: 879, 880  
Loading Conveyor: 818  
Precision Bulker: 120  
Automatic Feed Grinder: 190  
Patty Machine: 865  
Piston Stuffer: 25S, 55S  
Vacuum Packaging Machine: CV-3C-S,  
CV-8CS

HOLLYWOOD PLASTICS, INC.

LOS ANGELES CALIFORNIA

Tote Boxes: Types 1, 2, 3, 4, 5, 7

HOLMATIC, INC.

SOUTH SAN FRANCISCO, CALIFORNIA

Filling Machine w/o Agitator:  
DF-10, DF-20  
Agitator for Filler: DF-10,  
AD7-10/20  
Packaging Machine: CM-13  
Tray Sealing System: TR-2S

DOUGLAS HOMS CORP.

BELMONT, CALIFORNIA

S/S Dial Scales w/Dashpots  
(Platform with welded studs &  
wing nuts for easy removal):  
28DS, 1000DS, 24DS, 5DA, 10DS,  
20DS  
Dial Scales w/Dashpots: 5DC, 10DC,  
20DC, 24DC, 28DC, 2000DC

HOOPER ENGINEERING COMPANY

ELMHURST, ILLINOIS

VAC Packaging Machine: 503, 504,  
1000, 505, 1500, 1501, 1600,

1000-B, 2500, 1000C, 1000D  
Vacuum Packaging Machine: 2600,  
4000

HOOPER, INC.

ITASCA, ILLINOIS

Vacuum Packaging Machine: N-2500

HORIX MFG. COMPANY

PITTSBURGH, PENNSYLVANIA

Flo Fill Filler: HB-....-DA,  
HF-....-DA, HA-....-DA

HOSHIZAKI AMERICA, INCL

PEACHTREE CITY, GA

Ice Machine: F-1101AU, F-1101AWU,  
F-1101ASU, F-441U

HOWE CORPORATION

CHICAGO, ILLINOIS

Ice Flaker (w/Storage Bin): 20-E  
Ice Flaker (Hanging): 30-EE  
Ice Makers: 10-E, 15-E  
Ice Flakers: ..E, ...E

S. HOWES COMPANY

SILVER CREEK, NEW YORK

Incline Screw Conveyor  
Mixer: DA-...

HOWE-RICHARDSON SCALE COMPANY

CLIFTON, NEW JERSEY

XL Beam Scale (w/S/S Platform & a  
Stand): 5400-S, 5401-S, 5402-S  
Magna-Weight Bench Scale (w/S/S  
Platform & a Stand): 5600-1-S,  
5700-1-S, 5800-1-S  
XL Dial Scale (w/S/S Platform &  
a Stand): 6400-S, 6401-S, 6402-S  
XL Weight-O-Graph Scale (w/S/S  
Platform & a Stand): 7401-S,  
7402-S  
Magna-View, DPMV, Scale (w/S/S  
Platform & a Stand): 9300-1-S,  
9400-1-S, 9500-1-S  
Magna-View, SPMV, Scale: 9600-1-S,  
9700-1-S, 9800-1-S  
Mechano-Weight Scale (w/S/S  
Platform & a Stand): 5700-3-S,  
5800-3-S

A. W. HUGHES COMPANY

BENSENVILLE, ILLINOIS

Aer-Vac Unit  
Comvac Unit  
Rotoclaw: Mark II  
Rotoclawer: Mark III  
Rotoclaw Junior

HUGHES CO., INC.

COLUMBUS, WISCONSIN

Rotary Drum Blancher: 02585, 02586,  
02587, 02867  
Auger Blancher: 80, 120, 160  
Oscillating Conveyor: 100  
Insulated Rotary Drum Blancher:  
06104, 06109, 06114, 06179  
Insulated Rotary Blancher: 06-250  
Belt Cooler: 12-636  
Dewatering Shaker: 22  
Cooling Rinse Reel: 03-300, 03-200

HUNTINGTON INDUSTRIES

BETHRAYA, PENNSYLVANIA

Tray Maker Machine



HUSSMANN FOOD SERVICE COMPANY  
ST. LOUIS, MISSOURI  
Continuous Oven: CTX-Gemini

H-WORTH, INC.  
SHEBOYGAN FALLS, WISCONSIN  
Sausage Machine: 100

HYCOR CORPORATION  
LAKE BLUFF, ILLINOIS  
S/S Rotary Strainer: RSM....

HYDRO-THERMAL CORP.  
MILWAUKEE, WISCONSIN  
Wizzard Drum Opener: F (Cut Outside the Chime)

HYTROL CONVEYOR COMPANY INC.  
JONESBORO, ARKANSAS  
Poultry Parts Conveyor: TR-78  
Conveyor TA-79-G

- I -

ICORE DIV./ACUREX CORP.  
MOUNTAIN VIEW, CALIFORNIA  
Checkweigher-Classifer: 400  
Series, 500 Series, 1200 Series,  
1700W, 1700S/S, 2000W, 2000S/S  
Series  
Sorting Conveyor, Channelizer: CH  
Metal Detector (For Unpackaged  
Product): 60 Series, 70 Series,  
80 Series  
Checkweigher: Mark II, Mark IIA,  
Mark III  
Weightable/Conveyors: Frame 22,  
Frame 23, Frame 33, Frame 40

IDEAL EQUIPMENT CO., LTD.  
MONTREAL, QUEBEC, CANADA  
Packaging Machine: SL-..

ILLINOIS CUSTOM EQUIPMENT COMPANY  
BEDFORD PARK, ILLINOIS  
Cap and Clip Cutter: 350-1, 350-2  
Chub Cutter: CC-1, 11

IMA INDUSTRIA MACCHINE  
ITALY  
Tortellini Machine: MGT 250,  
MGT..PL..., AA...  
Ravioli/Tortellini Machine:  
MGC..P/..., R/N....  
Sheeter/Kneader: SA..., CA...

INAUEN MASHINEN A.G.  
HERISAU, SWITZERLAND  
Vacuum Packaging Machines, Series  
VC999: 01DK/01DKN, 03DK/03DKN,  
04DK/04DKN, 07DK, 07DKB,  
07DK/DKN, 06E  
Hot Water Shrink Tanks: 25.48E,  
25.48D, 62.41, 85.47E, 85.47D  
Bag Loading System: VC 999  
Bag Dispenser: Series VC-999

INDUSTRIAL DESIGN & MACHINE CO.  
NORFOLK, VIRGINIA  
Fat Measuring Tool: H-2622-R1

Ham Circumference & Carcass Length  
Measuring Tool: H-2622-R2  
Ham Gauge Tool: G-2789-1

INDUSTRIAL GAS DIVISION  
AIR PRODUCTS AND CHEMICALS, INC.  
ALLENTOWN, PENNSYLVANIA  
Freezer: "Cryo-Quick" GR.-....-PO

INDUSTRIAL INNOVATIONS, INC.  
RENFREW, PENNSYLVANIA  
Liver Dewatering System (Incline  
Conveyor, Dewatering Shaker, and  
Lazy Susan): APS-3

INDUSTRIAL MACHINE SERVICES  
PLAINVIEW, TX  
Down Hide Puller: 1125  
Head Hold Down: 1126

INDUSTRIAL METAL PRODUCTS CO. INC.  
SAN BRUNO, CALIFORNIA  
Vibrating Conveyor: 711

INDUSTRIAL KNITTING INC.  
MONTREAL, QUEBEC, CANADA  
Fully Automatic Netting Machine: 44  
Air Operated Meat Stuffing Machine:  
1616

INDUSTRIAL MARKETING INTERNATIONAL  
SOUTH ORANGE, NEW JERSEY  
Closing Machine: YR:SV

INDUSTRIAL PARK MACHINE & TOOL CO., INC.  
SOUTH CHICAGO, ILLINOIS  
Excel Pak Systems Cartoner: A4-83

INDUSTRIAL SPECIALTIES CORP.  
NIXA, MISSOURI  
Automatic Turkey Basting Unit: 5T

INDU-TRONICS  
GAINESVILLE, GEORGIA  
Automatic Poultry Sizing Scale:  
SMS-SSL836, 2008B "Silverline",  
Silverline system "XL"

INTEGRAL PROCESS SYSTEMS, INC.  
PARK FOREST, ILLINOIS  
Cryotransfer Freezer: 18-11, 24-11,  
36-11, C....  
Nitrogen Freezer: ..2, ..3, ..4  
Cheese Applicator: C-24, C-36  
Sauce Applicator: S-24, S-38  
Shuttle Conveyor: 618, 624, 836,  
848, SC..., SC..., SC...S  
Cryotransfer Freezer Tunnel:  
XB-..., C (Carbon Dioxide), CK  
(Liquid Nitrogen)  
Automatic Patty Collator-Shingler:  
IPS-SGO2  
Conveyor: 2-30, C.T.  
CO2 Freezer: C-.....-1

INTERLAKE PACKAGING CORPORATION  
RACINE, WISCONSIN  
Clipper Machine: R73K4

INTERNATIONAL MARKETING  
LINCOLN, NEBRASKA  
"Dura Life" Plastic Drums: Sealable  
Plastic Head and Slipon Lid

INTERNATIONAL OFFICE APPLIANCES  
NEW YORK, NEW YORK  
Cyclone Meat Roll Tying Machine:  
TS25

"Dove" Meat Roll Tying Machine: DT1  
INTERNATIONAL SALT COMPANY  
CLARKS SUMMIT, PENNSYLVANIA  
Brine Tank: Wood  
Lixator: Sterling  
Brinemaker "Sterling Brinopak":  
IS-....  
Pur-O-Pak Brine Purification  
System: PP3000, PP6000, PP12,000  
Fiberglass Polyester Brine Tank:  
81-060

INTRALOX, INC.  
NEW ORLEANS, LOUISIANA  
Belt (Food Contact) Plastic Open  
Hinge: KDL0900  
Belting (Food Contact): Flat Top  
Intralox CD-1  
Belt (Food Contact) 1" Pitch Flush  
Grid: 10800, 10800 FLT  
Belt Open Area: 30000  
Plastic Belts (Food Contact):  
Plastic Open Hinge w/Side  
Guards: 10900SG  
Plastic Open Hinge w/Streamlined  
Flights: 10900 FLT  
Plastic Open Hinge w/Streamlined  
Flights and Side Guards: 10900  
FLT/SG  
Flat Top Belt: CD-1-HD  
Belt (Food Contact) 1" Pitch Raised  
Rib: 10880  
Plastic Open Hinge Belt (Food  
Contact): 400-OH, 400-OH/FLT,  
400-OH/FLT/SG  
Plastic Belt (Food Contact): 100FG

IOWA BEEF PROCESSORS, INC.  
DAKOTA CITY, NEBRASKA  
Hide Stripper: D  
Edible Fat and Bone Cyclone: FBC-1

IRVINE COAST ROYALTIES, INC.  
NORTH HOLLYWOOD, CALIFORNIA  
Spiral Slicing Machine: 1025-.

ISLAND EQUIPMENT COMPANY  
HIALEAH, FLORIDA  
Bone Conveyor

ITC BREDDO DIVISION  
KANSAS CITY, KANSAS  
"Likwifier" Mixer. LOR-...,  
LOR-..., LOR-..., LOS-...,  
LOS-..., LOS-..., LORW-...,  
LORW-..., LORW-..., LOSW-...,  
LOSW-..., LOSW-....

ITT ENGINEERED VALVES  
LANCASTER, PENNSYLVANIA  
Diaphragm Valve: Series 4940-802-R2  
Sanitary Type Diaphragm Valve:  
...-4920-..., ...-4120-...,  
...-4930-..., ...-4130-...,  
...-4940-..., ...-4140-...,  
...-4770-..., ...-4170-...,  
...-4790-..., ...-4190-....

LEN E. IVARSON INC.

MILWAUKEE, WISCONSIN

"Schroder" Kombinator MKB

04/1781400 w/pump KLO5, UKB

04/1781400 w/pump KLO5

Margarine Packaging Machine "Bock"

FOB....

"Benhil" Margarine Filling &amp;

Packaging Machine: 8345

- J -

J & B SAUSAGE COMPANY, INC.

WAELDER, TEXAS

S/S Meat Tumbler: VT-1000

JABSCO PRODUCTS A UNIT OF ITT CORP.

COSTA MESA, CALIFORNIA

Sanitary Pumps: Series 15010,

15030, 15050, 15070, 15170

Sanitary Positive Displacement

Pumps: 25500, 25550, 25600,

25650, 25750, 25800, 25850

Sanitary Centrifugal Pumps: 701,

702, 703

JACCARD CORPORATION

ORCHARD PARK, NEW YORK

Steak Cutter (Portion-Matic): 1070,

1070-A

Slicer (Instant-Matic): CKS

Tenderizer (Tender-Matic): CA-100,

E-80, E-90, CA-101, CA-102, H, J,

E-93

Skinning Machines: GG-35G, GG-50G,

GG-45

Vacuum Packaging Machine: VC999..,

"Super Jumbo"

Dicers: TA-84, TA-84S, TA-108S,

Treif Junior

Dicers: TA-108/3 and TA-108/4

Dicer/Slicers: Piccolo II, DerBy,

Sprint, Unimat 108, Unimat 108/2,

CuBemat 120, CuBemat 144

Injector Pokomat: P30/450, P8/270,

P20/310, P10/300, P14/300

Skinning Machines: GG-35P,

GG-35PB, GG-50A

Meat Slicer: TK-640, TK-920,

TG-180, TG220

Automatic Pickle Injector: PI-..,

PI-7, PI-9, PI-13, PI-16, PI-25,

PI-40, PI-80

De-Rinding Machine: N-520

Pork Chop Cutter: "Candia"

Skinning Machine: EX45CP

JACOBSON MACHINE WORKS, INC.

MINNEAPOLIS, MINNESOTA

Meat Crusher "Full Nelson"

1-1614-B, 1-2214-B, 1-3414-B

LUTETIA JAEGER, INC.

TAMPA, FLORIDA

Vacuum Tumbler: 4

S/S Vacuum Tumbler: 3

S/S Vacuum Tumbler: 5, 6

S/S Meat Loader: 2

Injector Tenderizer: 3

Tenderizer: 2T

JAMAR CORPORATIONELMHURST, ILLINOIS

S/S Stuffing Horns: S, R, L, RB

JAMM INDUSTRIES

CHICAGO, ILLINOIS

S/S Wire Belt Conveyor: J-100,

JD-200, JD-300, JT-400

J AND R MANUFACTURING

MESQUITE, TEXAS

"Oyler" Smoke Pit: SS-1, SS-2

HARRY P. JANES

STOCKTON, CALIFORNIA

Sanitary Type Valve: 32, 23

JARVIS PRODUCTS CORPORATION

MIDDLETOWN, CONNECTICUT

Vent Cutter: VC (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)

Dehider w/Rear End Exhaust: JC-1

Hydraulic Hock Cutter &amp; Dehorner:

25C, 26K

Hydraulic Dehorner: 50-D

Hydraulic Cutter;

Hock/Dehorner/Loin Dropper: 30CL

Hydraulic Beef and Hog Head

Dropper: 3HD

Dehider: Starcraft

Air Scribe Saw: 600F, 600G

Air MultiPurpose Saw: 700F, 700G

Air Scribe &amp; Loin Saw: 800F, 800G

Air Saw: 900F, 1000F

Hog Neck Breaker: 3300 HNB

Pneumatic Hock Cutter: 400 HC

Hock Cutter: HC-400, HC-500

Electric Bone Saw: 4001, 4002

Brisket Saw: 5 DM, MG-1

Electric Dehider: DH-1, DH-2, DH-3,

DH-4

Hydraulic Carcass Splitting Saw:

"Hydra-Splitter", OTT.

Loin Dropper: 25CL

Lung and Kidney Remover: LKE-1

Jarvis "Buster" Band Saws:

(Adequate sterilizing facilities

must be provided. This will

include a hot water hose with an

adequate supply of 180 F.

water.): H080, S760

Sig Flaying Knife (Not acceptable

for trimming grubs)

Electric Reciprocating Saw: 45E

Carcass Splitting Saw: 44

Air Reciprocating Saw: 45E

Individual Off-line High Pressure

Bird Washer with Chlorinator:

TC-100, C-100

Carcass Band Saw w/Water Flush and

Anti Drip Device: "Buster" III,

IV, V (The water flush device does

not preclude a suitable

sterilizing system.)

Dehider: Starcraft II

Sheep Dehorner: 425-8

Hydraulic Saw: 700F, 1000F

Oil Gland Cutter: OGC-1

Neck Breaker: DNB-1

Low Voltage Electrical Carcass

Stimulator: BV-80

Saw (one-piece blade): Wellsaw 404,

424, 444, 464

Saw: Wellsaw 504

Hydraulic Dehorner: 50G

Hydraulic Scribe Saw: 600 FS

Hydraulic Multi-Purpose Saw: 700 FS

Hydraulic Scribe &amp; Loin Saw: 800 FS

Hydraulic-Hog Brisket Saw: HBS-2,

HBS-3

Pneumatic Poultry Neck or Leg

Cutter: CPE

Pneumatic Turkey Neck or Leg

Cutter: CPP

Tongue Bone Cutter: TBC

Dehider: Starcraft III

Hock Cutter: 500HC

Hog Brisket Saw: HBS-3

Sheep Brisket Shear: 423-3

Hog Splittin Saw (w/water flush and

anti-drip device. This water

flush does not preclude a suitable

sterilizing system.): SK-1

Hydraulic Dehorner: 80G

DONALD S. JARVIS, INC.

EDGEMONT, PENNSYLVANIA

Scalder: H71-375

"HollyReynolds" Chill Vat: 160

JASEC, INC.

ATTICA, INDIANA

Electric Carcass Stimulator: ..AC,

...AC, ..DC

J. D. EQUIPMENT COMPANY

DALLAS, TEXAS

Cooker: CD-1, CD-2

Dip Tank: BT-1

JENSEN ASSOCIATES INC.

RIVER VALE, NEW JERSEY

Chicken Dolly

Cutting Board: Thermo-Plastic

JET SPRAY

WALTHAM, MASSACHUSETTS

Refrigerated Dispenser: TJ3

JETNET CORPORATION

CARNEGIE, PENNSYLVANIA

Applicator (Jettyer Netting):

Hand CHL, Hand CHM, Hand CXHL,

Pneumatic FF-1001-Type-CAL,

Pneumatic FF-1001-Type-CXAL

Net Loading Cartridge: S/S

"NetMatic" Net Loader: F-4000

J-HAWK PLASTICS

LEAWOOD, KANSAS

Cutting Board: Kimo Plastic

JOHNSON BROTHERS MANUFACTURING, LTD.

WINNIPEG, MANITOBA, CANADA

Cattle Head Skinning Stanchion:

JPH-2

Hide Puller: JP2-C

C. JOHNSON CHEESE EQUIPMENT, INC.

PLAINFIELD, WISCONSIN

Horizontal Cheese Block Cutter:

CJ-....

JONES & HUNT INC.

ORWIGSBURG, PENNSYLVANIA



Storage Tank: Plastic

JONES SUPERIOR MACHINE COMPANY

WAUKEGAN, ILLINOIS

Band Saw (Packers): 19-A, 53-A,  
54-A

Ribbon Blender: SRB-...

Traveling Table Band Saw: 200S

Stationary Table Band Saw: 190S

Ham Tumbler: HT...

JOY MFG. COMPANY

WILMINGTON, MASSACHUSETTS

Greer Battering Machine: FBA

Greer Breeding Machine: FBR

JULIAN ENGINEERING COMPANY

CHICAGO, ILLINOIS

"CLASS" Water Spray Cabinet: 1020

"CLASS" T-Bar Product Conveyor:  
1060

"CLASS" Automatic Loader: 1080

"CLASS" Belt Unloader Conveyor:  
1070

"CLASS" Brine Deluge Cabinet:  
10340

"CLASS" Coagulant Deluge Cabinet:  
1050

"CLASS" Cook Cabinet: 1010

Brine Chill Cabinet: VBC-100

JUPITER OF G. VERITA COMPANY

SUFFERN, NEW YORK

Pneumatic Dehider: HD-7

JUSTIN ENTERPRISES, INC.

FAIRFIELD, OHIO

Fibre Glass Tank, Acceptable for  
brine & water storage.

JUSTIN FIBERGLASS INC.

GEORGETOWN, DELAWARE

Fiberglass Storage Tank: 142

(Acceptable for storing water or  
brine.)

JVR INDUSTRIES

BUFFALO, NEW YORK

Vacuum Packaging Machine: CV-3CS,  
CV-8CS

- K -

K-TRON, INC.

SCOTTSDALE, ARIZONA

S/S Platform Scale: B3W

KAISER ALUMINUM & CHEMICAL COMPANY

CHICAGO, ILLINOIS

Foil Crimper: HCT-802, HCT-801,  
HCT-803

Foil Container Closing Press:  
ACM400

"Air-O-Matic" Pie Press: A-800

J. KARLBERG ASSOCIATES

WYCOMBE, PENNSYLVANIA

Stand and Mounting Bracket: 100

Link Conveyor: 110

Stuffing Table: 120

KAMFLEX CORPORATION

ADDISON, ILLINOIS

Conveyor: 700-...., 700A-....,

702-...., 703-....,

704-...., 705-...., 715-....

810-...., 811

S/S Conveyor: 732-...., 733-....,  
734-....

Boning Conveyor: 771

Walking Beam Conveyor: 781

S/S Wire Belt Conveyor: 731-....

Lazy Susan Turntable: 901-....

S/S Multi-Level, Packoff

Turntable/Conveyor System:  
905-....

Metal Detector Conveyor: 791-....

Metal Detector: 510-...., 520-....

Metal Detector Conveyor: 516-.....,  
526-.....

KANAFLEX

COMPTON, CALIFORNIA

Clear Hose: Series 200SFG, 210HFG

Hose: 290 FG

KARRES GMBH AND COMPANY KG.

STUTTGART, WEST GERMANY

S/S Smokehouse: U2800/1, U2800/2,

U2800/3, U2800/4, 1600

KARTRIDG PAK, INC.

DAVENPORT, IOWA

Packaging Machine (Chub): 40, 41,  
33, 34, 36, 37, 38-1, 39, 42-1,  
42-2, 50, 43, 44-3

KP Vacuum Bagger: 306-2, 306-3

Vacuum Deaerator: 201-1

Weiner Stripper: 302-2, 302-3

Kartridg Pak Deboner: 312-1

Meat Chiller: 312-1-C

Meat Stuffing Pump: 313-1, 313-2

Compensating Cylinder: KS

Deboner: 318-1, 318-2, 318-3

Continuous Anyl-Ray Fat Analyzer  
M-401

Deboner: 318-2B (To Be Used in  
conjunction with Bone Press:  
312-1.)

Packaging Machine, Chub: 38-2

Meat Sample Compactor: 316-S1

"AnyL-Ray" X-Ray Fat Analyzer:  
M-201, 316-3

Mechanical Deboning Machine:

318-2A, 318-2., 318-2., 318-3.,  
318-3., 318-23., 318-23..

AnyL-Ray Fat Analyzer: 316-4A

Pump Feeder: 318-P

Portable Fat Analyzer (Par): 322-1

Tortilla Folder: 323-1

Continuous Anyl-Ray Rat Analyzer:  
M-401-..

Chub Packaging Machine: 44

KASON CORPORATION

LINDON, NEW JERSEY

Vibroscreen: K-30-1-SS

HENRY B. KATZ ASSOCIATES

SHORT HILLS, NEW JERSEY

Automatic Giblet Wrapping Machine:  
K-Wrapper

KEATING OF CHICAGO

CHICAGO, ILLINOIS

Deep Fat Fryer w/S/S Cabinet:

TS-14,-18,-20,-24

"Wimco" Oven w/S/S Interior &  
Exterior: 27-2 DOXSS

KEEBLER MFG. COMPANY

CHICAGO, ILLINOIS

Mixer: Titan-238 (Paddle must be  
removed daily unless solidly  
welded to shaft.)

Cooker: Jourdan (Equipped with S/S  
pipe and sanitary pump which can  
be readily disassembled for  
cleaning.)

Shoulder Knife: 458

S/S Vat: 341

KEENLINE CONVEYOR SYSTEMS

OSHKOSH, WISCONSIN

Conveyor: OM-307-716

KEK, INC.

BRISTOL, PENNSYLVANIA

Mill, Betagrind: BG34-SS  
(Dry Product Use Only)

KEMA NOBEL FOOD SYSTEM

KLIPPAN, SWEDEN

Boning System: "Been-A-Matic" 001

KENFIELD CORPORATION

MINNEAPOLIS, MINNESOTA

Vacuum Sealers: C-14D, C-14DN,  
C14E, C14EN

KENT COMPANY

CHICAGO, ILLINOIS

Freezer: Liquid

KENTCO

NORTH MIAMI, FLORIDA

Poultry Cutter: KCC-100, KCC-200

Poultry Gizzard Peelers: Series  
K-...

Poultry Cutter: KCC-100, KCC-200

Poultry Gizzard Peelers: Series  
K-...

Poultry Killing Machine: Rajah

KENTMASTER MFG. COMPANY

LOS ANGELES, CALIFORNIA

Hog Splitting Saw: KM-110, KM-130,  
KM-160

Beef Splitting Saw: KM-75, KM-151,  
KM-203, 200

Beef Brisket Saw: KM-153, KM-500

Hog Brisket Saw: AHB, EHB

Dehorning Saw: KM-650, AD

Breaking Saw: 600, Colt

Ham/Shoulder Marking Saw: 149, AM

Combination Ham & Shoulder &  
Scribe Saw: AC

"Pace-Setter" Brisket Saw: 500

Primal Cut Saw: APC, 77,

"Superspeed"

Carcass Band Saw: Bandmaster,

"Bandmaster" III (Adequate  
sanitizing facilities must be  
provided. This will include 180  
F. water.)

Beef Leg Cutt-Off Saw, AL

Dehorner: Hydro-Clipper II,

Hydro-Clipper I

Carcass Band Saw: BANDMASTER II

(Adequate sanitizing facilities

must be provided. This will include 180 degrees F. water.)  
Saws: SC-...  
Hydro-Clipper Leg Shear: HL-1  
Dehider: Turbo II

KENTMASTER MANUFACTURING

OMAHA, NEBRASKA

Hock Cutter: KM HC-III, KM HC-IV

KENTUCKY COLONEL BARBECUE

LEXINGTON, KENTUCKY

Oven: A

KERCO COMPANY, INC.

ST. LOUIS, MISSOURI

Bacon Conveyor: 200, 300

KERRS GMBH & COMPANY KG

WEST GERMANY

Smokehouses: KBS700EL, CS700EL,  
CSI...EL, 1...EL, U2.../.,  
US2.../.

KERR SA.

SWITZERLAND

Belts (Food Contact): F5, F10,  
F20, F22, F30, P6, P10, W20, W30  
Belts (Packaged Product): R10,  
R18, R20, S10, L10D, L20D

KEY EQUIPMENT COMPANY

MILTON-FREEWATER, OREGON

Scalper: 17A64  
Air Cleaner: 2B68  
Dewatering Shaker: 1411

KEY LABORATORIES, INC.

LARGO, FLORIDA

Polypave Drum Mixer: PT600FG

KEY TECHNOLOGY, INC.

MILTON-FREEWATER, OREGON

Deicer Shaker: 403131  
ISO-FLO Dewatering Shaker: 403916,  
403917  
Feed Shaker: 405430, 405470  
Vari-Feeder: 405440

KEYSTONE VALVE

HOUSTON, TEXAS

4" Butterfly Valve: 99-S w/pipe  
spreader

KILIA FLEISCHEREIMASCHINEN

KIEL, WEST GERMANY

"Kilia" Rapid Cutter: 2000S

KINETIC EQUIPMENT COMPANY, INC.

PLANO, TEXAS

Conveyors: BCE-..., BCH-...  
Conveyors W/Cutting Board:  
CEH-CB-...  
Lazy Susan: LS-...  
Conveyor: OC-...  
Boning Table: BC-...  
Stationary Boning Table: SSSBT  
Trimming Table: SSTT  
Double Station Boning Table:  
SSDSBT  
Head Work and Trim Table: SSHWT  
Ham Pump Table: SSHPT  
Head Flush Cabinet: SSHFC  
Pluck and Gullet Trim Table:

SSSPGTT, SSDPGTT

Revolving Head Flush Cabinet:

SSRHFS

Tripe Washer: SSUTW

Patty Packing Table: SSPPT

Stuffing Table: SSST

Head Inspection Stand: SSHIS

S/S Screw Conveyor: SSSC-..

Meat Pump: SSMP

Tamale Machine: SSTM

Receiving Table: GRT-... ..

Conveyors, PRCC-... ..

High Lift Dumper: HL-D..

Vertical Lift Dumper: VL..

Pivot Dumper: DP-V-C..

KING ENGINEERING CORPORATION

ANN ARBOR, MICHIGAN

Sanitary Pressure & Level Sensing  
System Model: "Acrasensor" II

K. INTERNATIONAL MARKETING

MADISON, WISCONSIN

Meat Ball Patty Former: S-102

Meat Ball Former: CF-15, CF-17,  
S-101

KLAUS INDUSTRIES

MT. PLEASANT, TEXAS

Oil Sac Sutter: I

KLR MACHINERY, INC.

BATH, NEW YORK

Fresh Meat Container: "Tender  
Tainer" 001/83

KLIKLOK CORPORATION

ATLANTA, GEORGIA

"Captain C" Packaging Machine:

HS-.....

"Captain D" Packaging Machine:

HS-.....

"Captain G" Packaging Machine:

HS-.....

"Captain H" Packaging Machine:

HS-.....

"Captain S" Packaging Machine:

HS-1.....

"Captain K" Packaging Machine

Horizontal End Load

Cartoning Machine: Magnum HMS

Tri-Seal Carton Closer: PF-...

KM ASSOCIATES

ROSSVILLE, IN

Screw Conveyor: SC-.....A, AP-302

Column Dumper: L-1

K-M CRYOGENICS, INC.

HOUSTON, TEXAS

Liquid Nitrogen Freezer: CFF-....

KNUD SIMONSEN INDUSTRIES

REXDALE, ONTARIO, CANADA

Hog Head Brush: 1B/2, 2B/L

Mixing Vat: 1800-E

S/S Curing Vat: 523629

Continuous Smokehouse:

KSI-C-.....

"LASKA" Cutter: MK-.....-S

K.S.I. Screw Conveyors: D4444,  
D4445

Liquid Smoke Applicator:

KSI-7500-1

Brine Chill Unit: KSI-7500-5,

BC-1R-..., BC-2R-...

Unloading Table: KSI-7500-7

Tempering Duct: KSIC-7500-2

Pre-Chill Cabinet: KSIC-7500-4

Dry Sausage Oven: DSO-G-...,

DSO-S-...

Conveyor D-4902

Ham Boning System--consisting of  
the following: Conveyor: A1-1248;

Conveyor: A1-1305, Ham Fat Trim

Table: A1-1312, Whole Ham

Conveyor: A1-1244, Ham Feeding

Conveyor: A1-1288, Vat Dumper:

A1-1255, Combo Dumper: D-5559,

Main Boning Conveyor: AO-454,

Smokehouses: BPO-.RG., BPO-.RS..

Hog Neck Washer: KSI/SKF

S/S Pickle Injector: H-102

Electronic Fat Measuring Device:

"FAT O METER" FOM

Brine Chill Test Unit: BC-1R

S/S Tables: A4-635, A4-636

Carcass Vacuum System: KSI

Buggy Dumper: D-5000

Automatic Pickle Injector:

FGM-....

KOACH ENGINEERING, INC.

LOS ANGELES, CALIFORNIA

Cryogenic Immersion Freezer:

CIF-3..

CO2 Freezing Tunnel: COFT-12-...-3,

COFT-20-...3

Post Cooling Tunnel: PCT-12-...-3,

PCT-20-...

KOBROWSKI MACHINERY COMPANY

CHICAGO, ILLINOIS

Presto Dicer (Beilhack): A-84

KOCH SUPPLIES INC.

KANSAS CITY, MISSOURI

(Self-Feeding) Grinder: K-56

Cutting Table

Viscera Table

K-Frame Tables: (Galvanized Frame):

01-14-..., 0-120-...

K-Frame Tables (S/S Frame):

01-27-99, 01-28-...

Packaging Machine "Multivac": AG-6,

AG-8, AG-80, AG-800, A-300,

A-400, AB-100, M-8-..., M-8..D,

M-72, R-7-..., R-5-..., R-80

Gate Conveyor: 26 24 20

"InjectOMat" Pickle Injector:

12351, 12350, 12352, 12354, 12375

Product Packing Table: 01-17-31

Boning & Trimming Table:

(Galvanized Frame): 01-14-...,

01-20-...

Ham Pumping Table: (Galvanized

Frame): 01-14-58

Ham Pumping Table (S/S Frame):

01-28-45

Sausage Stuffing Table: (Galvanized

Frame): 01-14-..., 01-20-...

Sausage Stuffing Table (S/S Frame):

01-28-...

Boning Table W/Back Splash:

01-17-...

Utility & Wrap Table: (Galvanized

Frame): 01-14-..., 0120-..



Utility & Wrap Table (S/S Frame):  
01-28-..  
Trimming Table: (Galvanized Frame):  
01-14-..., 01-20-..  
Trimming Table (S/S Frame):  
01-28-..  
Sausage Bucket: 01-12-..  
Scale Conveyor: 26 26 00  
Belt Conveyor: 26 26 65  
Horizontal Product Conveyor: 26 27  
75  
Overhead Bone Conveyor: 26 27 70  
S/S Meat Truck: 01-17-03  
Meat Truck (Hot Dipped Galvanized):  
01-14-..  
Sealing Machine (Multivac): AG-4,  
B-6, BG-6, R-67, R-70  
Fat Control (Digital): Honeywell  
Alpina Cutter: KA-175, KA-275,  
KA-440, KA-660  
Portable Cook Tank: SP-18424  
Worm Screw Conveyor: 28 26 30  
Honeywell DFC Console: 29 04 00  
Durasan Cutting Boards: 01-14-...,  
01-17-..  
Koch Dicers: 28 30 00, 28 60 00  
Treif Dicers: 21 01 44, 21 01 08  
Portable Inclined Belt Conveyors:  
26 28 50, 26 29 00  
Triple Track Broiler: 22 30 00  
Inclined Belt Conveyor: 26 29 50  
Head Flushing Cabinet: 10 00 74, 10  
00 75, 10 00 76, 10 00 77, 10 00  
78, 10 00 79  
Smokehouse Trucks & Cages: 2928,  
2929, 2925, 24537, 24538  
Dropped Meat Wash Stand: 011136  
Umbrella Tripe Washer: 10 03 57, 10  
03 58  
Pluck & Gullet Tables: 10 01 27, 10  
01 28, 10 01 29  
Viscera Separating Table: 10 06 89  
Beef Paunch Working Table: 10 03  
76  
Hog Head Holder: 10 01 01  
Paunch Truck: 10 00 72, 10 00 69  
Head Inspection Stands: 10 00 84,  
10 00 86, 10 00 87, 10 00 88  
Fat Receiver & Washer: 10 06 99  
Hog Scalding Vats: 10 02 29, 10 02  
30, 10 02 31, 10 02 35, 10 02 36  
Head Inspection & Work Truck: 10 07  
00, 10 07 01  
Tripe Scalding: 10 03 59, 10 03 60,  
10 03 62  
Head Working and Trimming Table: 10  
02 93  
Offal Truck: 10 01 05  
Loin Rack Truck: 0120..., 0114...,  
0119..  
Nesting Smokehouse Truck: 32921  
Cattle Head Loops: 10 00 91, 10 00  
93  
Head Inspection Truck: 10 02 97, 10  
02 98, 10 02 99  
Revolving Tripe Ring: 10 03 68  
Hog Viscera Inspection Table: 10 00  
96, 10 00 99  
Moving Top Hog Inspection Table: 10  
07 02 (sanitized with 180 F.  
water.)  
Truck Smokehouses: 32 00 01, 32 00  
02, 32 00 03, 32 00 45, 32-01-55,  
32-01-57

S/S Curing Tanks: 01-12-...,  
01-16-..  
Hide Puller: 10 02 80  
Koch Control Plus Weight Control:  
21 40 00  
"Maja" Pork Skinner: SKS350,  
SKJ500, VAZ500, VAZ502, VBA505  
Revolving Head Wash Cabinet: 10 02  
88  
Primal Cut Wrapping & Bagging  
Station: 21 01 01  
Frey Electro-Hydraulic Stuffer: 24  
53 30, 24 53 70  
S/S Lazy Susan Tables: 26 22 50, 26  
22 60, 26 22 70, 26 23 50, 26 23  
60, 26 23 70, 26 28 25  
"Multivac" Sealing Machines: AGW,  
AGV, AG-5, B-7  
S/S Cook Vats: 01-20-..  
Vacuum Ham Tumbler: 24000  
S/S Boning Table: 26 28 00  
"Grand Prize" Smokehouses: 32 01  
42, 32 01 43, 32 01 44, 32 01 45  
"Palma" Grinders: KP-250, KP-300,  
KP-400  
Ham Pump: 011227  
"KochFarpa" Stuffer: KF-50, KF-100,  
KF-150, KF-30  
"Koch" S/S Cutter KS-20, KS-30,  
KS-40, KS-75, KS-125  
Low Voltage Electric Carcass  
Stimulator: 150LV  
Vacuum Tumbler: 478000  
Steam Cabinet: 311141  
Smokehouse: KL-....  
Stuffer: "KS" P6-....  
Automatic Chopper Mixer  
Emulsifier: SELO-KS FD-9  
Vacuum Tumbler: 478100  
Pickle Injector: "Injectomat"  
KR-....  
Chub Cutter: KLC  
Emulsifier: KS-....  
"Koch" S/S Cutter: KS-200  
Frey Electro-Hydraulic Stuffer:  
Frey..  
"Multivac" Sealing Machine: AG-500,  
AG-900  
White Tub: 01-07-07  
Blue Tub: 01-46-34  
S/S Dump Buggy: 01-45-28, 01-45-29  
Packaging Machine: "Multivac  
A-200"  
White Tub: 01-07  
Blue Tub: 01-46-34  
Automatic Pickle Injector: PI.,  
PI..  
Stuffer: "Koch-Fatosa" KF-50,  
KF-100, KF-150, KF-30  
S/S Smokehouse: "Grand Prize" 32 02  
70, 32 02 71, 32 02 72, 32 02 73  
Vacuum Chamber Packaging Machine:  
B860  
Continuous Vacuum Stuffer: KVF...

**KOL-FLO CORPORATION**  
BAYONNE, NEW JERSEY  
Liquid Cooler: DWC-10

**KONTRO COMPANY INC.**  
ORANGE, MASSACHUSETTS  
Paddle Pump: PAC 60/S, PAS 60/S  
Sine Pump: SPS-...

**KOPPENS INDUSTRIES, INC.**  
STONE MOUNTAIN, GEORGIA  
Conveyor: EC  
Transport Conveyor: TG  
Shuttle Conveyor: SCB.00-.00,  
SCB.00-.00  
Mixer: MK-....  
Conveyor: EC-..., EC-....  
Transport Conveyor: TG-..../....,  
TG-..../....  
Shuttle Conveyor: SCB-..../....,  
SCB-..../....  
Deep Fat Fryer: BR-..../....,  
BR-..../...., BR-..../....,  
BRS-..../...., BRS-..../....,  
BRS-..../....  
Conveyor: KTIG 5000/600

**KOPPENS MACHINEFABRIEK B.V.**  
BAKEL, HOLLAND  
Automatic Batter & Breeding  
Machine: EPR...  
Croquette Machine: CR-400  
Deep Fat Fryer: BR-S  
Patty Machine: VM-....  
Pre-Dusting/Flour Machine: PRM-900  
Shuttle Conveyor: SCB-900/600,  
SCB-1200/900

**KOSSUTH FABRICATORS, INC.**  
ALGONA, IOWA  
Conveyor: KF-200  
Belt Conveyor: KF-400

**GUNTER KRUSE PACKAGING, INC.**  
OWNERS GROVE, ILLINOIS  
"Swissvac" Vacuum & Sealing  
Machine: Superjumbo 900.  
Sealing Machine: 500, 550  
Vac-Pak Machines: Transmatic 600,  
610, Tandem 650  
Sealing Machine: DUO-410  
Vacuum & Sealing Machine Swissvac:  
Major Vertical 560

**KUHL CORPORATION**  
FLEMINGTON, NEW JERSEY  
S/S Washer: BPSW-600  
S/S Dryer: H1-PB-1000  
Scalder: SS 36 SSF

**KUHLMAN, INC.**  
MENOMONEE FALLS, WISCONSIN  
Cheese Cuber-Grater: 2-10  
Cheese Depositer: 26-..  
Meat Applicator 25-28  
Sauce Applicator: 24-36

**T. W. KUTTER, INC.**  
AVON, MASSACHUSETTS  
Kramer-Grebe "Cut-Mix" Cutter:  
w/S/S Bowl: CM-..., VSM-..  
Autovac Packaging Machine: Quick  
Automatic, Quick Duo, Junior I,  
Variant III, Variant IV, Variant  
V, Variant ST  
"Pylon" Truck Dumper: 119 (to be  
used with trucks equipped with  
antidrip devices)  
Angle Grinders: 197, 198  
S/S Carts: CV-400, CV-600  
"Tiromat" Vacuum Packaging Machine:  
CS-....  
"Fessman" S/S Smokehouse: T-3000,

T-6000  
S/S Smokehouse Truck: CV-ST  
"Fessman" Continuous Frank Unit:  
T-4000  
Fill Clip Machine: FCA-S  
"Poly Clip" Packaging Machines:  
SfC-....  
Poly Clip Machines: DCA, DCA-U,  
DCD, DCH, FCA, SCA, SCD, SCH  
Linker & Stuffer: VA, Vf-325  
Continuous Stuffer: Vf-350  
Continuous Vacuum Stuffer: Vf-20,  
Vf-16, Vf-12  
Metal Detector: SMD, PMB  
"Tiromat" Vacuum Packaging  
Machine: CSPA430L (Gas  
Injection)  
Automatic Ham Filler: TWC-H3-...  
Multineedle Injector: Hydra-BL-...  
Hydra-BI-...  
Elevator: "Omega" 750  
Vacuum Tumbler: PRT-...  
Crushing Mill: "Molistic" 750  
Piston Stuffer: FA-30, F-30S  
Smokehouse: T-7000  
Transfer Clip Automat: TCA  
Continuous Vacuum Filler: VF-10  
Portioning and Linking Machine:  
PA-30-4, PAL-51, PAL-52  
Vacuum Chamber Machine: "Compact"  
Meat Cutting System: Kramer & Grebe  
CCA-....  
Automatic Vacuum Packing Machine:  
"Quick" 2000  
Tenderizer: 360  
Rotary Filter: 25  
Continuous Vacuum Stuffer: VF-24  
"Kramer-Grebe" Cut-Mix (w/SS bowl):  
SM-...  
Vacuum Stuffer: VF-...  
Stuffer: VF-80  
Oven: T-4500  
Tiromat Packaging Machine:  
CS 3000/....

KVP COMPANY, INC.  
SACRAMENTO, CALIFORNIA  
Belts (Food Contact) Plastic Flat  
Top: 21...U, 22...U  
Gizzard Conveyor Belt: 11000S-U  
Belts (Food Contact): Plastic  
615..., 620..  
Plastic Chain W/Fused Top: 410...  
415..., 420..., 425..  
Belts, Plastic, Food Contact Chain  
w/Fused Tops: 410..., 415..., 420...  
425..  
Plastic Belt: "Flow Top" 615...  
620..  
Fluid-Flo Plastic Belt (For  
Package Product Only): 62000,  
FF-WR, 62000 FF-WOR  
Plastic Belts (For direct product  
contact): 62000, Series STB,  
62000 FFM

KYBURZ OF CALIFORNIA  
WHITTIER, CALIFORNIA  
Vacuum Tumbler: ....  
Pickle Injector: "REW-POK" N-14  
Meat Slicer: TK-...-2, TPS-...

L&A ENGINEERING & EQUIPMENT, INC.  
TURLOCK, CALIFORNIA  
S/S Broth Evaporator System:  
L&A-....

L&L WELDING  
MEDLEY, FLORIDA  
Steam Cooker: LLW-100

LABELLETTE COMPANY  
FOREST PARK, ILLINOIS  
Applicator: 18S

LADISH COMPANY, TRI-CLOVER DIVISION  
KENOSHA, WISCONSIN  
Air Operated Valves: Series 161,  
162, 171, 262, 361, 371  
Pump (Sanitary): PR, PRE, PRED  
Tri-Flo Centrifugal Pump: C-Series,  
SP-Series  
Pressure Gauges: 54C28-X, 54C30-X  
Magnetic Traps: A55, A55 MP  
Bi-Metallic Dial Thermometer:  
54-B52-X  
Flo-Verter: 64-l72  
Tri-Blender: F...MD-B..S  
In-line Filter: FM.... with  
filtering media B, C, D, & E

LA HACIENDA MEXICAN FOODS CO.  
LUBBOCK, TEXAS  
Semi-Automatic Taco Fryer: DSTM 480

LANCE INDUSTRIES  
ALLETOWN, WISCONSIN  
Tumbler: 600

LAND O' FROST, INC.  
LANSING, ILLINOIS  
Meat Vacuum Bag Packager  
"Pouch-Vac" 100  
Filler: 101

CLAYTON H. LANDIS COMPANY, INC.  
Souderton, PENNSYLVANIA  
Conveyor's: 02827 & 8197  
Limited Reduction Ham Boning  
System Consisting of: Conveyor:  
C-1, C-2, C-3, C-4, C-5, C-6,  
C-7, C-8, C-9, C-10, C-11, C-12,  
C-13, C-14, C-15, MB-1  
Holding Table: T-1  
Packing Table: T-2  
Trimming Bench: TB-1  
Dual S/S Incline Screw Conveyor:  
34507

LANGE LIFT COMPANY  
PEWAUKEE, WISCONSIN  
Tipster: 12440

H. J. LANGEN & SONS LTD.  
Mississauga, ONTARIO, CANADA  
Carton Machine: B1  
Vacuum Meat Press: H75/S, H-95/S,  
H105/S, D-110  
Ham Vacuum Curing and Massaging  
Wagon: W-90  
Tumble Cure: B-120  
Tumble Cure w/Vat: W-80  
Can Feeder: V-86  
Can Filler: V-79

Vat Dumping Device: P-82  
Can Filling Machines: VP99/90,  
VP99/120, V130/...., VP99/150  
Ham Press H95/SV  
Vacuum Tumbler/Injector R120..NI  
Vacuum Ham Tumbler: V2M  
Deboning Machine: HU-40, U-30  
(All deboned product must be  
inspected for bone and cartilage  
fragments by the establishment.)  
Centrifugal Beef Food Cleaner:  
76P, 777P, 87P  
Hoof Remover: DESER  
Frozen Meat Cutter: B-17  
S. S. Frozen Meat Chopper: B17

LANIER MACHINE COMPANY  
GAINESVILLE, GEORGIA  
Poultry Killer: 1000  
Line Divider: 3000

LAPARMENTIERE  
PARIS, FRANCE  
Tripe Washer & Cleaner: 57, 67,  
'68, 88  
Tripe Defatter & Refiner: 555R,  
666R, 68R  
Washer Elevator: 475  
Refiner Elevator: 375  
Inspection Table: 1000  
Centrifugal Beef Foot Cleaner:  
76P, 777P, 87P  
Hoof Remover: DESER

LASAR MFG. COMPANY  
LOS ANGELES, CALIFORNIA  
Frozen Meat Flaker: AU-MF, CMF-G,  
CMF-S  
Grinders: A-42F, A-42HF, A-52F,  
A-52HF, A-56F, AA-56F, AU-42F,  
AU-52F, AU-56F, TCA-12, TCA-22,  
TCA-32, AA-66S, AA-1100S,  
AA-1600S, AA-66, AA-1100,  
AA-1600, FMBG-1100, FMBG-1100S  
Mixer: 150F, 250HF, 500HF, 250F,  
1000, 1500, 2000 (Agitator to be  
removed daily for cleaning)  
Mixer-Grinder: 150/42, 250/52  
Band Saw: B-12F, B-14F, B-16F,  
SA-20F, SA-30, SA-36, SA-30F,  
SA-36F  
"Butcher Boy" Mixer: 500F  
Mixer-Grinder (Agitator to be  
removed daily for cleaning):  
500/56, 500/66, 1000/66, 2000/66  
Frozen Meat Cutter: GSF-620  
Mixer-Grinder: 100/42, 100/52,  
200/42, 200/52  
Vacuum Packaging Machine: VA-5,  
VA-2  
Vacuum Packaging Machine: "Butcher  
Boy" VA-1  
Vacuum Packaging Machine: VA-2  
Dual Mixer: 150-DM, 250-DM  
Grinder: AF42, AF52, AF56  
Band Saw: 1435S, 1640S  
Grinder: AU-66

JOHANN LASKA u. SOHNE  
VIENNA, AUSTRIA  
"Laska" Cutters (w/S/S Frozen Meat  
Cutter GFS620, K45S, K60S, K100S,  
K130S, K200S, K500S, K330S



**LATEM METAL**

**DENVER, COLORADO**

Head Inspection Rack: LMHL  
S/S Head Wash Cabinet: LMSC  
Galv. Head Wash Cabinet: LMGS  
S/S Wall Mounted Head Flush  
Cabinet: LMWHS  
Galv. Wall Mounted Head Flush  
Cabinet: LMWHG  
S/S Meat Pan Table: LMPT  
Cutting Top Table: LMCT  
Conveyor w/Cutting Boards:  
LMBT-15, LMDBC  
Smokehouse: LSM-....

**HERMANN LAUE SPICE COMPANY, INC.**

**SCARBOROUGH, ONTARIO, CANADA**

Pickle Injector: Guenther PI-...  
PI-..., PIF-..., PIF-..., PIS-...  
PIS-...

**H. D. LAUGHLIN & SONS**

**FT. WORTH, TEXAS**

Conveyorized Boning Table & OH  
Bone Conveyor: SBT-....,  
OCB-....  
Inclined Screw Conveyor: SCP-T,  
SCPF-L  
Stuffing Table: SSST  
Utility Table: STUT  
Boning Table: STBT, DSBT,  
DBT-2000, GBT-A  
Inclined Screw Conveyor: SCP-L  
Ham Pumping Table: HPT  
Paunch Truck: SSPT, CSPT  
Smokehouse Truck, Galvanized: SI  
Hog Gambrelling Table: HGT  
Head Inspection Stand w/S/S Head  
Loops: HIS-..  
S/S Head Flush Cabinets: FHSC-..  
Galvanized Head Flush Cabinets:  
HFC-..  
Viscera Inspection Table w/S/S  
Pans: VIT-. (Sanitized with 180  
F. water.)  
Head Inspection Truck: HIT-..  
Offal Hanging Truck: LHT-..  
Offal Freezer Truck: OFT-..  
Flight Top Boning Table: FBT-..  
Conveyor: SKBC-...., HPC-....,  
SSBC-...., FBTC-....  
Lazy Susan: LZSN, LZSN-A60  
Head Workup Table: HWT-S  
Liver Hanging Truck: LHTP  
Conveyor Table w/S/S Top: CPTG  
Truck: OCT-18  
Tripe Inspection Ring: TR-11  
Tripe Umbrella: UMTW  
Packing Table: SMPT-....,  
SMPTA-....  
Meat Wash Sink: MWS-A  
Paunch Table: PWT-A  
Heat Tank: RFH  
Tallow Tank: FTT  
Tripe Hopper: ETRH  
Rotary Meat Slasher: RMSL  
Trimming Hopper: THSU-..  
Steam Jacketed Kettle: ERC

**THE LAZAR COMPANY**

**CHICAGO, ILLINOIS**

Vacuum Packaging Machine: HA,  
"Sipromac" 650, 600, 550, 450, 350  
Membrane Skinner: "Grasselli" EX45CP

**LAZCO INTERNATIONAL FOOD MACHINERY**

**COMPANY, CHICAGO, ILLINOIS**

Ham Skinner: "Grasselli" 50A  
Automatic Skinner: "Grasselli"  
N520

**L. B. PRODUCTS CO., INC.**

**OTTUMWA, IOWA**

Tank: LB275  
Cut-Up Shackle: 1008-WS  
S/S Sausage Tub: 3030  
S/S Vegetable Tank: 360  
S/S Meatainer: 1433  
S/S Combination Eviscerating  
Shackle: 1454, 1254

**LCH CONSTRUCTION EQUIPMENT SALES**

**COMPANY, INC., HATFIELD, PENNSYLVANIA**

Carcass Lugging Buggies: 440

**LEA-FI-INTERNATIONAL INC.**

**TEANECK, NEW JERSEY**

Filling Machine (Rheon): 204-A,  
205-A

**LE BEAU PRODUCTS**

**BARABOO, WISCONSIN**

Tote Boxes Gray & Natural Color:  
R197A, R187A, R180A, R250A,  
R240A, R5688, R5693, R501, R500

**LEDER, INC.**

**PITTSBURGH, PENNSYLVANIA**

Belt (Food Contact) Rapptex: E60/1  
0+02 PU, E60/1 0+05 PVC, E60/1  
05+05 PU, E90/2 0+05 PVC, E120/2  
05+20 PVC, E120/205+10 PVC, E120/2  
0+02 PU, E120/2 0+05 PVC,  
E120/205+05 PVC, E240/2 0+10  
PVC, E240/2 05+10 PVC,  
E360/305+10 PVC, E60/1 0+05G  
White, E120/2 0+05G White Belt  
(Packaged Product Only) Rapptex:  
E120/2 0+P1 PVC, E120/2 05+P3 PVC

**LEE METAL PRODUCTS COMPANY DIVISION OF**

**LEE INDUSTRIES, INC.**

**PHILLIPSBURG, PENNSYLVANIA**

S/S Pressure Kettle, w/Perforated  
S/S Basket or Plate: P.C.  
Flush Valve: Plug  
Cooling Pan: 5  
S/S Kettle: A, B, C, D, CD, CWD  
Closed Top Tank (When Fitted With  
Sanitary Quick Couplings): 70  
Gal., 30 Gal.  
Agitator, Single Motion: 5, 7, 8,  
10  
Agitator, Double Motion: 9M  
S/S Jacketed Tank: U-....  
Agitator: SR, DR, PR, SRS, DRS,  
PRS  
Single Shell Gas Fired Tank: PBT

**LEE POWER EQUIPMENT AND MANUFACTURING**

**HARRISONBURG, VIRGINIA**

Chub Cutter: LL-105

**LEFIELL COMPANY**

**SAN FRANCISCO, CALIFORNIA**

Tripe Scalders: 2040-5 S/S,  
2040-5G/S  
Sausage Stuffing Table: 7555

Cutting Table: 7517-8

Inspection Table (circular):  
1095-3

Moving Top Cattle Viscera

Inspection Table: 1096 (sanitized  
with 180 F. water.)

Belt Type Bone & Fat Conveyor:  
6560

Paunch Truck: 7005

Electro-Hydraulic Head Splitter:  
1023

Offal Truck: 7035

Tripe Umbrella: 2030

Dump Bucket: 4090-SC

Utility Table: 7520

Head Work-up, Cattle: 1020

Head Inspection Truck, Cattle:  
7065, 7-65-8

Rod Type Conveyor: 6561

Pluck Trimming Table: 2070

Offal Carrier: 6055-1 & 3

Trimming & Boning Table, S/S Top:  
7516

Offal Rack: 6055-6, 8, 11, 13

Tripe Truck: 7031-1

Offal Pan & Carrier Rack: 6546

Viscera Table Extension: 2075-6

Screw Conveyor: 6550, 6550-1

Viscera Inspection Table  
(Hog-Sheep): 1096-1 (Sanitized  
with 180 F. water.)

Viscera Separating Table: 2075-1

Boning Table: 1096-2

Product Dump and Drain Tank: 5024

Meat Wash Table: 7540

Beef Foot Basket for Kill Floor

Conveyor: 6046-2 and 6046-2S

Beef Foot Basket for Scalding

Conveyor: 6046-1

S/S Cooking Basket: 2050-2

Quarter Landing Table: 7520-19

Pneumatic Hoof Holder: 2060-6

Sheep Head Work-up Table: 1020-21

"Roll-A-Hide" Hide Puller: 1062A

(Probe must be sanitized between  
each carcass.)

Hide Puller "Ultimate 8": 1061-1

Hide Puller: MITAB, "MARK" II

Round Bar Slide Bed Belt Conveyor:  
6564

Beef Viscera Work-up Table

s/Manure Dump and Paunch

Flushing Hopper: 2075

Bin & Screw Conveyor: 6550-4

Foot Scalding Tank: 2060-10

Roller Bed Conveyor: 6562

S/S Rotating Table: 1096

Electric Stimulator: 4051

S/S Automatic Electric Stimulator  
4055-.

Cattle Head Truck: 7065-8

Electric Carcass Stimulator:

4051-LV

Hide Puller "Frisco-Stripper":

1063

Hold Back Device: 1061-5

Hoof Puller: 2060-IE

Belt Conveyors: 6560-1, 6560-2

Moving Top Boning Table: 1096-2

Carcass Wash Cabinet: 1093-1

Cattle Hide Puller: 1063-9

Hide Puller: 1061-4

**LEGION UTENSIL COMPANY**

AUGUSTA, GEORGIA

S/S Kettle: TFN-..., TEC-...,  
LGB-..., LEC-..., HEC-...,  
TWE-..., LP-..., LS-...,  
LSP-..., LT-..., TWP-...,  
TWT-..., TWU-...  
S/S Kettle with Scraper/Agitator:  
TWMV  
Electric Fry Pan: ES-..., TS-...,  
LGAR  
S/S Electric Fry Pan: TES....

GEORGE LEISENHEIMER CO., INC.

BROOKLYN, NEW YORK

S/S Shelf Truck: AST-172  
S/S Sausage Stick Hanging Truck:  
SHT-172  
S/S Curing Truck: LT-172  
S/S Tilt Type Sausage Meat Truck:  
SAT-172  
S/S Tilt Type Box Truck: TT-172  
S/S Dump Bucket: DB-172  
S/S Casing Flushing Table: CFT-172  
S/S Stuffing Table: ST-172  
S/S Boning Table: TTB-172  
S/S Cutting And Trimming Table:  
CT-172  
S/S Cook Baskets: CTB-172  
S/S Folding Smokehouse Cage:  
FC-172S  
Galv. Folding Smokehouse Cage:  
FC-172G  
S/S 4 Station Smokehouse Cage:  
NC-172G  
S/S Smokehouse Cage: C-172S  
Galv. Smokehouse Cage: C-172G  
S/S Smokehouse Tray: OT-172  
S/S Ham Press: HP-172  
Meat Tumbler: GL 77-466  
Dumper: GL 77-467  
Conveyor: GL 77-468

LELAND SOUTHWEST

FORTH WORTH, TEXAS

Mixers: 100 DA-70, 200 DA-70,  
600-DA, 600 DA-HT, 600 DA-HTS,  
00 DA-70

LETSCH CORPORATION

SPRINGFIELD, MISSOURI

Tank: (Two Compartment) Atmospheric  
Cooking Vat  
S/S Tank (Portable): 400 Gals.  
Conveyor: Single Belt, Three Belt  
Inclined Hopper Auger Conveyor:  
HA-50361, HA-50365  
Tank Dumper: HTD-2  
Dry Ingredient Hopper: 40014  
Meat Tenderizer: MT-900  
S/S Dry Ingredient Mixer: 60100  
Round Tank Dumper: RTD-1  
S/S Tank: ST-40936

LEWIS FOOD PROCESSING EQUIPMENT, INC.

WELLINGTON, MISSOURI

Chiller Paddle Discharge: CPD-105  
S/S Turkey Dressing Shackle:  
TDNR-375

LEWIS MACHINE COMPANY

DEMOREST, GEORGIA

Breast Splitter: LSBS-52  
Hydraulic Hock Cutter: LH-84  
Inline Neck Skinner: TW-84

Bird Unloader: LBU-85  
Neckskin/Gut Cutter: LNC/GC-86  
Pickle Shackle: LP-304  
Husky Eviscerating Shackle: LHES-304  
Standard Eviscerating Shackle:  
LES-304  
Foot Unloader: FU-100

LEWIS REFRIGERATION CO.

WOODENVILLE, WASHINGTON

Freon Freezer: FF-6000  
Spiral Freezers, 800 Series:  
.....R..R, .....L..L,  
.....R..L, .....L..R

LEWIS AND SONS, INC.

CUMMING, GEORGIA

Breast Splitter: LSB-52  
Leg Puller: LLP-80  
Poultry Head Cutter: HE

LEWIS SYSTEMS, MENASHA CORP.

WATERTOWN, WISCONSIN

Batch Containers: TBN-10, TBN-20,  
TBN-30, BCN-10, BCN-20, BCN-30  
Container Covers: DC-18, DC-19  
Curing Vat: Plastic  
Tote Box: SN-.....  
Tote Basket: Chill Pack I, Chill  
Pack II (Packaged Product Only)  
Container: Bulk Handler:  
BC-4840-42F  
Plastic Meat Lug: SN 2818-10,  
2516-9  
Product Tray: Series 1520, 1551  
Transport Tray: ....US  
Plastic Container Covers:  
CO.....  
Plastic Container/Cover: 2115-9  
Plastic Container/Lid: FP-14  
Plastic Poultry Lug/Lid: 2416-11  
Containers (for packaged product  
only): 2115-9BQ, 2115-9NQ,  
2115-9PQ

LEWISYSTEM

WATERTOWN, WISCONSIN

Plastic Poultry Lug/Lid: NO2416,  
NO2416-6, NO2416-11  
Containers (for packaged product  
only): AF2915-5, AF3016-4F,  
AF3016-3F, VAF-2915-5F-BSF,  
VAF-3016-4F-BSE, VAF-3016-4F-ASF,  
VAF-3016-3F-BSF, VAF-3016-4F-ASF  
Containers (for direct product  
contact): AF-2915-SF-SSF,  
AF-3016-4F-SSF, AF-3016-3F-SSF  
Chill Tray (for packaged products  
only): BTT1080

LEWIS WELDING & MACHINE COMPANY

FLOWERY BRANCH, GEORGIA

Giblet Pump: 001

LIFTEC SYSTEMS, INC.

HOLLEY, NEW YORK

Dumper: HD-100

LIGHT SOURCES, INC.

WEST HAVEN, CONNECTICUT

Germicidal Lamps (Non-Ozone  
Producing): G10T51/2, G36T6L,  
782L10, 782L20, 782L30

Note: These lamps must be used in  
accordance with Part 7, Paragraph  
7.16(b) of the Meat and Poultry  
Inspection Manual.

LINCOLN MANUFACTURING CO., INC.

FORT WAYNE, INDIANA

Oven: 1000, 1001, 1050, 1051

LINDHOLST AND COMPANY

TRIGE, DENMARK

Killing Machine: LA-12-050  
Gizzard Processing Machine:  
LA-13-390  
Chicken Scalders: CLA-12-110  
Turkey Scalders: TLA-12-110  
Automatic Head Remover: LA-13-130  
Poultry Picking Machine: LA-12-270  
Chicken Neck Splitter: CLA-13-330  
Turkey Neck Splitter: TLA-13-330

LINK JUGGERNAUT AMERICAN CORP.

TAMPA, FLORIDA

Vacuum Tumber: 1100

LINKER MACHINES INC.

CLIFTON, NEW JERSEY

Ty-Casing Sizer: 550  
Ty-Peeler: 500, 670, 760, 760-C,  
PS760L  
Ty-Link Separator: LS-700, LS-850  
Ty-Tilt Top Truck Attachment: 400  
Ty-Linker: 122ACL, 123ACL, 140ACL  
Ty-MF Linker: 690  
Ty-Linking Machine: 90 ACL-1H

LIQUI-BOX CORP.

WORTHINGTON, OHIO

Liquid Filler: F, C1t, C2T, CM1B

LIQUIPAK INTERNATIONAL, INC.

ST. PAUL, MINNESOTA

"Seal-O-Matic" Carton  
Former/Filler: 060-S  
Transfer Pump: Bock 900  
Transfer Pump: AP25, HP25, HP50  
Former Filler: 540  
Fillers: 300, 400, 500, D40, D160,  
DT40, D80  
Bock Filler: 600, 600B (without  
Agitator assembly)  
Filler/Depositor: DT40T

LIQUID AIR CORPORATION

INDUSTRIAL GASES DIVISION

COUNTRYSIDE, ILLINOIS

Freezer Tunnel: "Zip Freeze"....

LIQUID CARBONIC CORP.

CHICAGO, ILLINOIS

CO2 Snow Hood: CSH-1, CSH-2, CSH-3  
"Cryo-Shield" CO2 Freezer: JE-U,  
JE-U1, JE-U1A, JE-U3A, JE-U4A,  
JE-U1B, JE-U1-10F36,  
JE-U1A-FF/F, JE-U4  
CO2 Snow Applicator: CSH-5-..  
"Posi-Snow" CO2 Snowing System:  
H-..., M-..., L-..., IH-..., IM-...,  
IL-..., SH-..., SM-..., SL-..  
CO2 Freezer: JE-U1B  
"Icelander" Cube Ice Machines:  
LC-..., S/S LC-...  
"Cubemaster" Cube Ice Machines:  
CD-..., S/S CD-..., LCC-...,



S/S LCC-....  
 "Holiday" Ice Machines: 50W,  
 150AR3, 200AR3, 300AR3, 150AP2,  
 150W1, 150W2, 500AR4, 750AR4,  
 1000AR4, 2500W10, 3500W16  
 Auger Conveyor: JE-U2A  
 Cryo-Shield Spiral Freezer:  
 JE-U6-..S-...., ..  
 JE-U6-.....  
 Cry-Flow CO2 Cooling Auger:  
 JE-U7-.....PA  
 Cryo-Shield Freezers: JE-C1D,  
 JE-C2D  
 CO2 Snow Hood/Applicator: CSH-1,  
 CSH-2, CSH-3, CSH-5..  
 "Posi-Snow" CO2 Snowing System:  
 H-..., M-..., L-..., IH-..., IM-...,  
 IL-..., SH-..., SM-..., SL..  
 CO2 Tunnel Freezer: JE-U, JE-U1,  
 JE-U1A, JE-U1B, JE-U1-10F36,  
 JE-U1A-FF/F, JE-U3A  
 CO2/LN2 Tunnel Freezer: JE-U4,  
 JE-U4A  
 CO2/LN2 Spiral Freezer:  
 JE-U6-..S-...., JE-U6-.....  
 CO2/LN2 Cabinet Freezer: JE-C1D,  
 JE-C2D  
 CO2/LN2 Cooling Auger:  
 JE-U7-.....PA  
 Auger Conveyor: JE-U2A

LIQUID SOLIDS CONTROLS, INC.  
 UPTON, MASSACHUSETTS  
 Process Online Refractometer:  
 LSC-....S

LIQUIPAK INTERNATIONAL  
 ST. PAUL, MINNESOTA.  
 Filler/Despositor: DT40T

LITCO PRODUCTS COMPANY  
 GIRARD, OHIO  
 Plastic Pallet: PDI-8372, AMP-1  
 Freezer Spacer (Made with EMN-TR  
 Natural Color): PDI-FS-1

LITTLE GIANT PUMP COMPANY  
 OKLAHOMA CITY, OKLAHOMA  
 Pump: Zytel-31

LITTLEFORD BROS., INC.  
 FLORENCE, KENTUCKY  
 Mixer: FM...S

LOAD KING MANUFACTURING CO.  
 JACKSONVILLE, FLORIDA  
 S/S Preparation Table: "Load King"

A. M. LOCK  
 TAMPA, FLORIDA  
 Metal Detector Search Head: HDS  
 "Cleanline"

LOGAN FARMS  
 HOUSTON, TEXAS  
 Spiral Ham Slicer: A

LOK-RAK CORPORATION  
 EAST HARTFORD, CONNECTICUT  
 Storage Rack

LOMA INTERNATIONAL, INC.  
 ELK GROVE VILLAGE, ILLINOIS  
 Metal Detectors: "LOMA" 3S, 3F,

3S-P, "Euroscan" S, "Superscan" S  
 Metal Detector (Pipeline): SCP2-MS,  
 SCP2-PM  
 Metal Detector Conveyor Assembly:  
 CVN 2000  
 Electrically Operated Diverter  
 Valve: ARV50, ARV60, ARV80,  
 ARV100  
 SS Checkweigher/Classifier System:  
 2500/3000  
 Metal Detectors: (Packaged Product  
 Only) "Loma" 3S/D, 3F/D, 3S-P/D,  
 "Euroscan" S/D, "Superscan" S/D  
 Metal Detector Conveyor Assembly:  
 CVND2000  
 S/S Checkweigher/Classifier System:  
 3500

LOMBI RAVIOLI & FOOD MACHINES CORP.  
 BERGENFIELD, NEW JERSEY  
 Piston Type Ravioli Machine: RAP-6  
 Tube Type Ravioli Machine: R-4-6TU  
 Dough Mixer: SSM-50

LOREAL-PAK CORPORATION  
 Chicago, Illinois  
 Cartoner: 81

LUCAS L. LORENS, INC.  
 BROOKLYN, NEW YORK  
 S/S Ham Molds Pear Shape E2W-E,  
 E2WD-E, Old Fashioned 2A-E, Oval  
 IB-E, BB3-E, IBL-E, 2BA-E, 3B-E,  
 Rectangular Dis, DIRE, 1-OE,  
 025-E, 02G-E, 02X-E, 2-OE, 6-OE,  
 M-4 Round Top.

LOUITT FOODS, INC.  
 EAST PROVIDENCE, RHODE ISLAND  
 Hy-Velair Sealer: S-3C-DA

LOWE INDUSTRIES, INC.  
 CRESTWOOD, ILLINOIS  
 Flat Blade Paddle Mixers: CS-...,  
 CSJ-...  
 Double Ribbon Blender: CD-....

W. W. LOWENSTEIN, INC.  
 NEWARK, NEW JERSEY  
 Fleetwood Grinder: TB-32

LOWRANCE FOOD PRODUCTS  
 DALLAS, TEXAS  
 Cooker-Fryer: CF  
 Refrigerated Batter Receptable:  
 RBR  
 Stick Holding Bar: SHB, 1200-...  
 Stick Feeding Machine: SFM  
 Chain Conveyor: CC  
 Refrigerated Holding Tank: RHF-...  
 Strickland Mixer: 448  
 Automatic Corn Dog Line Consisting  
 of: Cooker-Fryer, Refrigerator  
 Batter Receptacle, Stick Feeding  
 Machine, Chain Conveyor

LUCAS-CALIFORNIA  
 HAYWARD, CALIFORNIA  
 Freezing System: DF-4

LUMACO  
 TEANECK, NEW JERSEY  
 Sanitary "Mini" Disc Valves: LUD7,  
 LUD7-R, LUD7-MP, LUD7-RR,

LUD7-MP-R, LUD7-R-MP  
 "Betterfly" Valve: BET-MP, BET-RR  
LUMAR ENTERPRISES, ENRG.  
 MONTRAL, QUEBEC, CANADA  
 "Ideal" Meat Tenderizer: MT-M2,  
 MT-E100

LUMSDEN CORPORATION  
 LANCASTER, PENNSYLVANIA  
 Belts (Food Contact) Plastic:  
 WP..15 & WP..20

LUTHI MACHINE & ENGINEERING COMPANY  
 GARDENA, CALIFORNIA  
 Dicer (Not for frozen meat): G-D,  
 GD-S-..., GD-SR

LYCO SALES, LTD.  
 COLUMBUS, WISCONSIN  
 Vacuum Tumblers: 40, 50, 60, 250,  
 500, 750, 1000  
 Dry Sausage Peeler: SP-1000  
 Rotary Drum Blancher: 8600  
 Sausage Peeler: SP12-..  
 Press Truck: 2000

LYNGGAARD SKANDINAVIA  
 COPENHAGEN V, DENMARK  
 "Multistick" Pickle Injector:  
 1500, 500, 1000  
 Multislicer: 180

LYTLE INDUSTRIES CORPORATION  
 AMARILLO, TEXAS  
 Intralox Product Conveyor: LIPC-1  
 Edible Belt Conveyor: LFG-1  
 Edible Raw Material Bin: ERB-1

- M -

MACHINENBAU HEINRICH HAJEK  
 GEWEBEZONE RIENINSTRABE, AUSTRIA  
 Vacuum Packaging Machine:  
 "Dynavac" TA-....

MACHINERY DESIGN SERVICES INC.  
 ALBANY, GEORGIA  
 Poultry Tank Dumper & Deicer:  
 D-1001

MAGNOLIA MEATS, INC.  
 SHREVEPORT, LOUISIANA  
 Meat Patty Hole Puncher: 10

MAGNUSON CORPORATION  
 RENO, NV  
 Vegetable Peeler: "Stepeel" B-3

MAGNUSON ENGINEERS, INC.  
 SAN JOSE, CALIFORNIA  
 Coring Machine: "CC" Hydrout  
 Shufflo Feeder: 25B18300,  
 23D.H.48-45K, 23D.H.3345K  
 Hytab Counter Feeder: G  
 "Shufflo" Sausage Cutter:  
 "Shufflo" Cutter: 21DH..U-35,  
 21DH65U-35R

MAHAFFY & HARDER ENGINEERING COMPANY  
 FAIRFIELD, NEW JERSEY  
 Packaging Machine: 800E, 800E-FF,

(SureFlow) 800, (Maraflex) 725,  
(Sureflow-730)  
Vacuum Packaging Machine:  
Rigid-Flex, 726-E, 727-E,  
Sureflow 614F, 717, 717E, 717EW,  
719, 719E, 720, 721, 722E, 723,  
723E, 724E, 725E, 725EE, 728E,  
728EW, 802E, 904-E, 301CM,  
"Sureflow" 902-E, 905-E  
Vacuum Packaging Machine  
"Rigidflex": 734E  
Vacuum Packaging Machine: 502,  
502E  
Vacuum Packaging Machine: Sureflow  
902EW, 903E, 903EW, 906E, 907E,  
503, 503E  
Tray Sealing Machine: HSTS  
Tray Sealer: HSTSW

MALOW CORPORATION  
MOUNT PROSPECT, ILLINOIS  
Meat Tyer: MC-16

MANDEVILLE COMPANY, INC.  
MINNEAPOLIS, MINNESOTA  
Lard Rendering Cooker: LRC...  
Sausage Cooker: SC...  
Smokehouse: MS-500  
Meat Tumbler: 7000 V, 7000

MANGANESE STEEL FORGE COMPANY  
PHILADELPHIA, PENNSYLVANIA  
S/S Conveyor Belt Balance Weave  
(Packaged Product Only):  
B-36-20-12

MANHEIM MANUFACTURING & BELTING  
COMPANY, MANHEIM, PENNSYLVANIA  
Belts (Food Contact):  
Mylar and Vinyl: Ribbon Type  
White Hycar: 3 Ply, 4 Ply  
White Butyl: 2 Ply, 3 Ply  
Foodcron: 2 Ply, 3 Ply  
Teflon: 1 Ply, 2 Ply, 3 Ply  
Dacron: 1 Ply, 2 Ply, 3 Ply  
Miraglaze: 1 Ply, 2 Ply, 3 Ply  
Tan PVC: 3 Ply  
White PVC: 2 Ply, 3 Ply  
White Polysmooth: Style 70-90,  
70-125  
Vinyl: Clear-GO  
Green Foodcron: 2 Ply, 3 Ply  
Rib Top: 70  
3 Ply White (NBR) Nitrile  
w/Molded Rib Cleats: 69-20R  
Urethane: Red-Go Supreme

MANITOWOC EQUIPMENT WORKS  
MANITOWOC, WISCONSIN  
Ice Cubers: AR-.....S, AD-.....S,  
AY-.....S, ER-....., ED-.....S,  
EY-.....S, GR-....., GR-.....S,  
GD-....., GD-.....S, GY-.....,  
GY-.....S  
Ice Bins: C-610S, C900S

MAPCO DISTRIBUTORS  
ROCHESTER, NEW YORK  
Brine Chill Tunnel: MA-1

MANLEY, INC.  
KANSAS CITY, MISSOURI  
Continuous Frying System: 534-08  
thru 534-24

W. MANNHARDT & SON, INC.  
CHICAGO, ILLINOIS.  
Ice Storage Bin: F-...., ....  
Dispensing: "D", "D-1" Equipment

MARKBAR CORPORATION  
GARDEN CITY, NEW JERSEY  
Continuous Cooker (Konti-Kook):  
Series 60-44N  
Pork Derinder: VA-500

MARKERT INTERNATIONAL  
EDE, HOLLAND  
Inside/Outside Final Bird Washer:  
4182, BWT10..  
Neck Skin Slitter: NS3T..  
Neck Cracker: NKTA8..  
Automatic Vent Cutter: VCT10..  
Head Cutter/Puller: HT1..  
Opening Cut Machine: OST7..  
(Surfaces of machine contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or 20 ppm chlorine at the  
point of use).  
Turkey Tendon Puller: PT-5  
Turkey Scalders: SIK-5  
Picking Machine: TF-912

MARKET FORGE  
EVERETT, MASSACHUSETTS  
Tilt Skillet (Gas Fired): 1500,  
1600  
Tilt Skillet (Electric): 1800,  
1700  
Steam Cooker: A-1-.....SS,  
A-1-.....S with Stainless Steel  
Door  
Automatic Steam Cooker:  
MFA-1....SS, MFA-1....S with S/S  
Door  
S/S Tilting Skillet: 1200  
Tilting Kettle: FT 10CR

MARLEN RESEARCH CORP.  
OVERLAND PARK, KANSAS  
Vienna Sausage Cutter & Canner: 10  
Continuous Hydraulic Stuffer: 519  
Frozen Meat Cuber: 619  
Frozen Meat Slicer: 625  
Delivery Belt Assembly: 725  
Food Pump: 629, 670  
Continuous Vacuumizer: 640  
Twin Piston Stuffer: 700, 770  
Meat Cuber: 620  
Food Pump Hopper: 500  
Stuffer: 600, 607, 200, 270  
Grinder Head: 300  
Air or Hand Operated Plug Valve:  
400  
Screw Feed Hopper: 500-A  
Dual Horn Stuffer: 220  
Vacuum Mixer Hopper: 550  
Food Pump: 7000  
Adapter Tube: F-26

MARTIN/BARON INC.  
SOUTH EL MONTE, CALIFORNIA  
Cooling Conveyor System:  
MBI-.-.-.-.-.

MARTIN CONVEYING MACHINERY  
MANSFIELD, TEXAS

Screw Conveyor: SD-34971

L. R. MARTINELLI  
SAN JOSE, CALIFORNIA  
Grinder Attachment: 13

MARYLAND CUP CORP.  
OWINGS MILLS, MARYLAND  
"Flex-E-Fill" Filling Machine: MR-1

MARYLAND WIRE BELTS, INC.  
CHURCH CREEK, MARYLAND  
S/S Mesh Wire Belt: B-48-48-18

MASSMAN AUTOMATION DESIGNS  
VILLARD, MINNESOTA  
Shackle Unloader: 8506-15

MASTERCRAFT INTERNATIONAL, INC.  
CHARLOTTE, NORTH CAROLINA  
"Cartonmaster" Packaging Machine: 5

MASTER KRAFT CONSTRUCTION  
NASHVILLE, ARKANSAS  
S/S Chill Tank: TD-84  
Cooked Poultry Parts Deboner: CWM-84  
Belt Conveyor: BC-84

MATEER-BURT COMPANY  
WAYNE, PENNSYLVANIA  
Filling Machine: BURSA  
Mateer/CVF Filler: 31-A, "Neotron"  
1000, Neotron-....  
Trustpak Rotary Cup Filler: TP-31000  
Series

MATERIALS HANDLING DIV. MIDLAND-ROSS  
CORPORATION, CINCINNATI, OHIO  
Meat Dolly: 34-...  
Plastic Meat Trays: 18-465, 18-467  
Tote Boxes: 09-...  
Tote Box Lids: 10-...  
Meat Lugs: 01-..., 04-..., 07-...,  
11-..., 17-..., 18-...  
Meat Lug Lids: 02-..., 03-...,  
06-..., 08-..., 15-..., 18-...  
Meat Lug w/Drain Holes: 18-...  
Bulk Containers: 22-...  
Bulk Container Lids: 23-...  
Plastic Drums: 21-...  
Plastic Drum Lids: 21-...

MATERIALS TRANSPORTATION COMPANY  
TEMPLE, TEXAS  
Dumper: H-LET, H, FC, F, LEA, LEC  
Inverter: H-LE  
MTC Hydro-Dumper: LE  
Hydro Dumper: LF, H-LEA, LET, H-LT,  
H-LC, H-LB  
Hydro Dumper for Combo's: H-LEC  
Vertical Dumper: L-LE  
Hydro Dumper: H-LCI (For Vemag  
Product Hanging Rack: PH R1  
Hydraulic Dumper: H-LE-S2, H-LE-S3,  
H-LEC-S2, H-LEC-S3  
Screw Conveyor: MTCS-....,  
MTCS-16-10  
Belt Conveyor: MTCB-....  
Blender: MTB-....  
Vacuum Mixer/Blender:  
MTBV-....  
Hydraulic Dumper: H-LE-S4  
Continuous Cooker: MTCC-....  
Column Dumper: HLC-1



MATHER & PLATT, CANADA, LTD.  
SCARBOROUGH, ONTARIO, CANADA  
Rotary Pump: RPS..

H. MAURER + SOHNE KG  
WEST GERMANY  
S/S Processing Oven, Gas, Steam, or  
Electrically Heated: AS-....

MBC EXPERIMENTAL CORP.  
HACKENSACK, NEW JERSEY  
Automatic Filling Machine: A-1  
Ricotta Cheese Dispenser: A-1-F  
Dough Sheeter: MA-1  
Cook Tank: MA-2  
Cooling Tank: MA-3  
Filling Machine: MA-4  
Knife: MA-5  
Conveyor: MA-7, MA-8  
Manicotti Roller: MA-6  
Round/Square Ravioli Machine: 3-100  
Lasagne Cutter: MLC-5

MC MACHINE SUPPLY  
ROGERS, ARKANSAS  
Product Mold: 11-.

MC GRUER, FORTIER, MYERS LTD.  
QUEBEC, CANADA  
S/S Smokehouse Trees: "Sanitree"  
S/S Smokehouse Cages: 2, 3, 4  
Station

MC KENNA EQUIPMENT CO.  
ST. LOUIS, MISSOURI  
Capping Machine: Lid-O-Matic

MCLAMB ENTERPRISES, INC.  
BENSON, NORTH CAROLINA  
Cooker: S-5A, S-15A, S-30A, S-50A

MCQUAY-PERFEX, INC.  
MINNEAPOLIS, MINNESOTA  
"Crystal Tips" Flake Ice Machines:  
F--S-...., FAS-149, FAS-229,  
FWS-149, FWS-229  
"Crystal Tips" Ice Storage Bins:  
B--S-....

MD PNEUMATICS, INC.  
SPRINGFIELD, MISSOURI  
Lobe Line Pump: SP-200, S4-215,  
S-....

M & E MANUFACTURING CO., INC.  
KINGSTON, NEW YORK  
S/S Boning Tables: 104P, 105  
S/S Tables: 100, 101, 200, 201  
S/S Lug Carrier: 302  
S/S Platter and Lug Racks: 300, 301

MEASUREMENT SYSTEMS INTERNATIONAL  
SEATTLE, WASHINGTON  
S/S Scale Check-Weight: Series  
MSI-....

MEAT EQUIPMENT PARTS & SERVICE COMPANY  
WEST CHICAGO, ILLINOIS  
Injector: BI-244 (BI-....)  
Rotary Brine Filter: MP-RF-.010

MEAT INDUSTRY TECHNIQUE AB  
SIMRISHMAMN, SWEDEN

1Hide Puller: MITAB, "MARK" II  
MEAT MANAGEMENT, INC.  
PALMYRA, NEW JERSEY  
Tank Dumpers: ML-30, ML-40, DM-..  
Meat Tumbler: M-...., PM450-2  
Automatic Mold Release: AMR-....  
Vacuum Extendedfall Meat  
Management: M-VEF-1  
Meat Tempering Tank: TTS-600  
Double Incline Belt Transport  
Conveyor: DIBT  
Helix Static Conveyor: HX

MEAT PACKERS & BUTCHERS SUPPLY CO.  
LOS ANGELES, CALIFORNIA  
Shelf Truck-5 Tier: 20075  
Shelf: 20072  
Curing Vat: 20017  
Offal Pan Rack Truck: 20043  
Offal Pan & False Bottom: 20042  
Cubed Meat Conveyor: 30004  
Semi Live Skid: 20030  
Flat Truck: 20020  
Beef Boning & Fabricating Conveyor:  
7748  
Ham Pumping Table: 10119  
Tub Truck: 20001  
Floor Racks: 10001, 1000  
500# Meat Tub Truck: 20003  
600# Meat Tub Truck: 20005  
1000# Tub Truck: 20007  
Utility Table: 10116  
Cutting Table: 10111  
Order Assembly Truck: 20002  
Incline Belt Conveyor: 30005  
Hydraulic Stuffers: 40004  
(Electric), 40005 (Manual)  
"Rex" Silent Cutter w/S/S Bowl:  
HK-65

"Inject-Jet" Pickle Injector: 90009  
"VacuFresh" Packaging Machine:  
S6-Star, I-25 Interval, PN-30  
Double Chamber, I-20 MIDI  
Smokehouse 40166, 40167, 42271,  
42273

Vacuum Packaging Machine:  
"Vacu-Fresh" Webster Duo 42014,  
"Vacu-Fresh" E 42085,  
"Vacu-Fresh" S90K 42087,  
"Vacu-Fresh" Piccalo 42009,  
"Vacu-Fresh" SH  
Vacu-Fresh: Piccalo 42018  
Vacu-Fresh Westar Duo: 42035  
Vacu-Fresh Packaging Machine: SF,  
I-22, PN-20, Maxi-Pack  
Vacuum Packaging Machine: 1-18 Mini  
Dicers: TA 108/3, TA 108/4, TA 120,  
"Cubemat" 150/170  
Dicer/Slicer: Piccolo II, Derby,  
Sprint, Cubemate 144, Unimate 120  
Water Bath Shrink Tank: 42081,  
42082

Sausage Filler: 40240, 40241,  
40243  
Continuous Vacuum Stuffer: 40230  
Vacuum Tumbler: "Vario-Vac" 650,  
350, 1000, 1500, 2200, 3100,  
4400, 6600, 11000  
Meat Slicer: TK-...-2, TPS-...  
Pickle Injector: "Inject Jet"  
90009-., Inject Jet" 90009-D...  
Vacuum Meat Tumblers: 42310,  
42311, 42312

Smokehouses: 40117, 40118, 42267  
Cubemate: 120  
Vacuum Packaging Machine: Vacu  
Fresh Duomat II & III  
Continuous Vacuum Stuffer: 40232,  
40223, 40234  
Vacu-Fresh Vacuum Packaging Machine:  
"GASTRO"  
Cutmaster Bowl Cutter: 42375  
Vacuum Packaging Machine: "Acu Fresh  
Piccolo" C-10-H, "Acu Fresh"  
C-50D, U&W Webster Duo CD-110

MEAT SEAL PROCESS, INC.  
CRANFORD, NEW JERSEY  
Gatineau Vacuum Packaging and  
Sealing Machine: V-120, V240

MEAT SEPARATOR CORPORATION  
GAINESVILLE, GEORGIA  
"Yieldmaster" Separator: C  
"Yieldmaster" Skin Dewatering  
Machine: SD-2

MEAT SYSTEMS, DIV. OF CARDEL SYSTEMS  
CORP., DANBURY, CONNECTICUT  
Meat Massager: MC-..  
Incline Tables: MR-..., MR-20S  
Pickle Injector: MI-...  
Lifter Dumper: MSL-..., MSD..  
S/S Tank: ST-20  
S/S Smoke Cart: SC-4  
Vacuum Tumbler: VT-10, VT-..  
High Lift Vat Dumper: CVD-  
....-HL, MSVD-...-HL  
Double Agitator Blender:  
MSD-.....

MEAT TECHNOLOGY  
DU QUION, ILLINOIS  
Steam Chamber: VOGEL

MECHANICAL FABRICATORS, INC.  
ATLANTA, GEORGIA  
Pork Skin Fryer: PSF-....  
Oil Holding Tank: OHT-....

MECHTRONICS INDUSTRIES  
WEST CHESTER, PA  
Conveyor: 752, 752-A, "Inter-Stack"  
Conveyor: 250, 300  
Meat Patty Paper Interleaver: IL-900

THE MEAT COMPANY  
SHAWNEE MISSION, KANSAS  
S/S Meat Vat: 1000, 1001  
Lazy Susan: 2001-..SS, 2001-..G  
Dump Buggy Cart: 1400, 1600

MEGA-PACK LTD.  
GRESHAM, OREGON  
Smokehouse: MV-...., CH-...., CV-....

MENASHA CORPORATION  
SCRANTON, PENNSYLVANIA  
Cutting Board: "Sanalite" 300

MENTOR PRODUCTS INC.  
MENTOR, OHIO  
Ham Slicer: HM-100

MERCER TOOL CORPORATION  
AMITYVILLE, NEW YORK  
Manual Bench Sausage Stuffer: Dick

S/S

MERRICK SCALE MFG. CO.

PASSAIC, NEW JERSEY

Scale - Continuous Weigh Feeder:  
950Continuous Weigher (Open Style):  
950METAL MASTERS FOOD SERVICE EQUIPMENT

CO., INC., SMYRNA, DELAWARE

Cutting Tables: CT....

Chopping Tables: BT....

Shelving w/carts: Series S, A, CC,  
EU, U, DR, DS, DT, MDRMETALS, INC.

ROCKY MOUNT, NORTH CAROLINA

S/S Tables: M-...., M-....SB,

E-...., E-....SB

S/S Tables w/Cutting Board Tops:

CTM-...., CTM-....SB, CTE-....,

CTE-....SB

METRAMATIC CORP.

LANDING, NEW JERSEY

Check Weigher: 300 Series, 1300

Series, 1800-SS Series,

"Weightec" II-SS, "Weightec"

III-SS, "Weightec" IV-SS,

"Weightec" V-SS

Check Weigher: "Weightec" LWSS.,

"Weightec" LWSS., "Weightec"

LWSS...

Line Divider: LD....

Metal Detector (w/Search Head and  
Controls): MMD-..SSMetal Detector System (w/Conveyor,  
Search Head and Controls):

MDC-..SS

Medium Weight Checkweigher (For  
Packaged Product Only): MW-II,

MW-III, MW-IV, MW-V

Weightec: HW-....SS

METRO EQUIPMENT CORP.

SUNNYVALE, CALIFORNIA

S/S Portion Control Scale: CW-../SS,  
CW-../SS/A-..

S/S Baker Scale: SM-....,

SM-../A-..., DSM-...., DSM-../A-..

Bench Dial Scale:

BD/11-../A-8/A-6/A-..,

BD/11-../A-8/A-7/A-..,

BD-../A-8/A-6/A-..,

BD-../A-8/A-7/A-..

S/S Digital Bench Scale

S/S Digital Scale: SPC-32,

SPC-64/A-222

S/S Washdown Printer: SS-503

Digital Weight Indicator: SEP-..K,

SEP-..K/A-...., SOLO-..K,

SOLO-..K/A-....

Electronic Bases: SAC-2015,

SAC-2015/A-...., SAC-3020,

SAC-3020/A-....

Digital Scale: LCD-10, LCD-32,

LCD-20, DSY-...., DSY-../A-280

Scale: DSY-....

S/S Digital Scale: SPC-64

Accu-Weight Digital Scale: CDS-...

Accu-Weigh Digital Weight

Indicators: SX-..K, SX-..K/A-....,

SX-..K/IB, SX-..K/IB/A-....

Accu-Weigh Scale: SKY-5, SKY-32

Accu-Weigh Digital Scale: SPAK-...

METRONICS, INC.

CEDAR FALLS, IOWA

LoIn Pull &amp; Rib Cut Machine:

LPR-120

METROPOLITAN WIRE CORPORATION

WILKES BARRE, PENNSYLVANIA

Shelving: "Supra Erecta" S/S

"Supra Erecta" Metro Seal (To be  
used only for packaged product.)METROPOLITAN WIRE GOODS CORP.

MORTON GROVE, ILLINOIS

Supra Erecta Shelf, S/S (To be used  
only for packaged product.)METTLER INSTRUMENT CORPORATION.

HIGHTSTOWN, NEW JERSEY

Scale: PS-15

Scale: PR-700 (to be used with  
suitable stand)

Scale - Electronic Balances:

PC-..., PC-..., PC-...-03,

PC-...-03 (With S/S platform and  
suitable stand.)

Multi Scale Weighing Platform:

EB60-SS, EC240-SS, ECC600-SS

FEHD Electronic Scale

MEYER MACHINE

SAN ANTONIO, TX

Vibra-Flex Vibratory Conveyor:VF-..

MEYER METAL CRAFT SPECIALITIES, INC.

KANSAS CITY, MISSOURI

Meat Pump: 120

Chub Chiller: 1-6M, 2-12M, 3-18M,  
4-24M

Cooker: CKRS-. PM, CKRW-. PM

Chiller: CHRG-. PM, CHR-. PM,

CHRGB-. PM

S/S Insulated Chill Tank: ICT

S/S Cook Tank: ICKRT

MEYER METALCRAFT SPECIALTIES

WINDSOR, MISSOURI

S/S Transporter: ST 1

MEYN U.S.A., INC.

GAINESVILLE, GEORGIA

Eviscerating Machine: Apollo-72,

Apollo IV, U-80, (Manual

positioning of viscera for

inspection necessary.) (Surfaces

of machine contacting carcass

must be sanitized between each

use with 180 F. water or

solution of 20 ppm residual

chlorine at point of use.)

Disc Pickers: JM-..., JMKD-..

Broiler Unloading Station 180F:

US-2

Poultry Scalder: SC-1

Automatic Head &amp; Windpipe Puller:

HP-2

Automatic Electric Waterbath

Stunner: AS-2 (Water level must  
not exceed 1/4" depth above screen.)

Automatic Opening Cut Machine:

"Jupiter" III (Surfaces of  
machine contacting carcass must  
be sanitized between each use  
with 180 F. water or solution of  
20 ppm residual chlorine at point  
of use.)

Automatic Gizzard Splitter: GS-III

"McSmith" Neck Skin Cutter: MS-1

Gizzard Defatter/Washer: DW-1

Automatic Pre-Stomach Machine:

PS-II (Personnel must be  
provided to trim portions of  
digestive tract not removed by  
the machine and must be in  
addition to the auxiliary  
peeler.)

Automatic Vent Cutter: VC-II

(Surfaces of machine contacting  
carcass must be sanitized with  
180 F. water or solution of 20  
ppm residual chlorine at point of  
use.)

Reprocessing Station

w/Chlorinator. S.T.-1

Broiler Unloading Station: AD-1,  
AD-2

Hock Picker: HP-1

Poultry Killer: MK-3

Automatic Bird Bagger: BB-1

Automatic Bird Bagger: PM-80

Automatic Bird Bagga: 05-51-02

Screw Chiller II: MSC-II

Inside/Outside Final Birdwasher:  
BW-2

CO2 Tunnel: ZT-1

Weighing System: Mark I (Consisting  
of - Weighing Machine: HB-83,  
Line Clearer: LC-101, Weighing  
Shackle: WS-101)

Weight Distribution System: WG

Poultry Cut-Up Saw: MSC-1

CD6000 Gizzard Harvester: 033303

Neck Skinner: NS-1

Whole Breast Filleting Machine:  
06-08-01

Final Inside/Outside (14 Unit)

Bird Washer: 033713

Scale and Packout Conveyor:

06-08-01

Dewatering Tumbler: DT-2

MGS MACHINE CORPORATION

MINNEAPOLIS, MINNESOTA

Pick and Place Machine: IPP-3110

MICRO TOOL COMPANY, INC.

FITCHBURG, MASSACHUSETTS

Electronic Scale: ES-36

MICRODRY CORPORATION

SAN RAMON, CALIFORNIA

Bacon Precooker: BW-1

Microwave Bacon Precooker MMB-1

MICROMATIC INC.

STOUC CITY, IOWA

Pork Skin Cutter

MIDACO CORPORATION

ELK GROVE VILLAGE, ILLINOIS

Lazy Susan Table: 1000

Conveyor: 500



Sandvik Boning Conveyor: 750  
S/S Collapsible Smoke Cage: 2600  
"Bone-A-Matic" Boning Machine: 2800

MIDDLE ATLANTIC PRODUCTS CO., INC.  
LIVINGSTON, NEW JERSEY  
Poly Combo Bin: MPA-....

MIDDLEBY-MARSHALL OVEN CO.  
MORTON GROVE, ILLINOIS  
Revolving Tray Oven: NY-....,  
KY-....  
Rack Oven: NY-..

MID-STATES ENGINEERING &  
MANUFACTURING, INC., MILTON, IOWA  
Dumping Buggy: MS100B-U  
S/S Curing Vat: SCCT-....

MIDWEST FILTER CORPORATION  
HIGHWOOD, ILLINOIS  
Filter Vessel: FS-85

MIDWESTERN INDUSTRIES, INC.  
MASSILLON, OHIO  
Sifter's Model 25S, 55S  
Portable Vibrating Screening  
Equipment: MR 605158R5, MR..S....,  
ME-..

MILE HIGH EQUIPMENT CO.  
DENVER, COLORADO  
"Ice-O-Matic" Ice Machines:  
B-....W-SS, B-....A-SS, B-....W,  
B-....A  
Ice Cuber w/Bin: C-...H-A-P  
Ice Flaker w/Bin: F-....A-..P,  
F-....W-..P, F-....A-..F,  
F-....A-..P, F-....W-..P,  
F-....W-..F, F-....A-..S,  
F-....W-..S  
Flaked Ice Maker Dispenser:  
FD-....A-P, FD-....A-S,  
HD-....W-P, HD-....A-P,  
HD-....A-S, HD-....W-S  
FD-....W-P, FD-....W-S  
Ice Cube Machines: C-..F-A-P,  
C-..F-A-S, C-..H-A-P, C-..H-A-S,  
C-..F-A-P, C-..F-A-S,  
C-..H-A-P, C-..H-A-S,  
C-..F-W-P, C-..H-W-P,  
C-..F-W-P, C-..H-W-P,  
C-..F-R-P, C-..H-R-P, C-..F-R-P  
Ice Cube Machines: C-..F-W-S,  
C-..F-W-S, C-..H-W-S,  
C-..H-W-S, C-..H-R-S, C-..F-R-S,  
C-..H-R-P, C-..F-R-S,  
C-..H-R-S  
Modular Ice Flakers: MF-....R-P,  
MF-....A-P, MF-....A-P,  
MF-....W-P, MF-....R-P,  
MF-....A-P, MF-....A-S,  
MF-....W-P, MF-....R-S,  
MF-....R-F, MF-....W-S,  
MF-....W-S  
Ice Flaker: FC-....A, FC-....A,  
FC-....W, FC-....W  
Ice Bins: B-...P, B-...S

MILL SUPPLIES INC.  
ORLANDO, FLORIDA  
Conveyor Belt (Food Contact):  
X-300, X-400

MILLARD MANUFACTURING CORP.  
OMAHA, NEBRASKA  
S/S Flat Wire Belt Conveyor: CV-5200

B&N MILLER, INC.  
BOSCOBELL, WISCONSIN  
S/S Smokehouse B&M M500

DANIELS MILTONA LOCKER  
MILTONA, MINNESOTA  
Tumbler Meat Massagers: AR300,  
AR300/V, AR500/V

MILWAUKEE SEASONING LABORATORIES  
GERMANTOWN, WISCONSIN  
Basting Injector and Control: 100  
Basting Injection Machine: 300

MILLER METAL FABRICATORS  
STAUNTON, VIRGINIA  
S/S Chill Tank: CW-73  
S/S Turkey Shackle: S-12

MINNESOTA MINING AND MANUFACTURING  
CO., ST. PAUL, MINNESOTA  
Box Sealers: Series S-610-, Model  
275, 477  
Gauge Insertion Machine: 1, 4650  
DR, 4650 DRA, 4670 DRA  
Dun-Rite Insertion System: 28700

MIRA-PAK, INC.  
HOUSTON, TEXAS  
Packaging Machine: GS, HS, KS, TKS,  
H2S, MS, RV-12-ES, RV-12-BS

MISA MANUFACTURING, INC.  
WESTMINSTER, CALIFORNIA  
Centrifuge: 81081-982

MITSUBOSHI BELTING LTD.  
NAGATAKU, KOBE, JAPAN  
Belts (Food Contact): White, 2, 3  
or 4 Ply: F-CON-5L (Belts with  
cotton carcasses must have edges  
sealed with chemically acceptable  
compound.)

MIXING EQUIPMENT COMPANY  
ROCHESTER, NEW YORK  
Portable Mixers: UNS-A, UNS-.,  
UND-A, UND-.  
Mixer: "Lightin" UNAR-., UNAG-..

MO TEC, INC.  
MT. VERNON, MISSOURI  
Individual Off-Line Pressure Bird  
Washer with Chlorinator: TC-100,  
C-100

MODERN WELDING COMPANY, INC.  
NEWARK, OHIO  
S/S Vat: MW-8401, MW-8407, MW-....,  
MS-...

JOHN MOHR & SONS - HYDRAPHONE DIV.  
CHICAGO, ILLINOIS  
Neck Cutter: Hydraphone, HPC  
Neck Skin Cutter: BNC  
Vacuum Nozzle: AVL, VL, WCL, BCL,  
DV, HVL, HVL-S  
Vent Cleaner: VCN  
Cutter: Double Head  
"Hydraphone" Tendon Puller: TP-FP

Shrink Tunnel: HST-..  
Dri-Line Shackle: DS-1  
Automatic Tripper: HST-8000  
Tendon Puller: HTP  
"Hydraphone" Turkey Hock Cutter  
HTHC-3000

MOJONNIER BROTHERS COMPANY  
CHICAGO, ILLINOIS  
Deerator: C-..

MOL BELTING COMPANY  
GRAND RAPIDS, MICHIGAN  
Belting (Food Contact): .LR5/OW,  
.R5/5W, .R5/OW, .R3/OW  
Belt (direct food contact):  
Thermo-King H  
Belt (direct product contact):  
2R2/OW/U, 1R3/OW/U

MOLDED FIBREGLASS TRAY CO.  
LINESVILLE, PENNSYLVANIA  
Food Trays: 30., 33.  
Tote Boxes: 7-..  
Tote Box Lids: 7-....

MOLDEX, INC.  
PUTNAM, CONNECTICUT  
Polyurethane Solid Round: 1/8" thru  
9/16"  
Polyurethane V Belting: "A", "B",  
"C"  
Belts (Food Contact): Moldex Flat  
E, T

MOLINE COMPANY  
DULUTH, MINNESOTA  
Dough Cross Roller: MCR-..  
Dough Extruder: 10-10, 10-14  
Processing Belt Conveyor: PC-1

MONFORT OF COLORADO  
GREELEY, COLORADO  
Plastic Belt Product Conveyor: E-101  
Conveyor: MGL-...., MGL-....

MONO GROUP INC.  
BENSENVILLE, ILLINOIS  
Lobeflo S/S Pump...NDM With  
Sanitary Type Connections

THE MONTAQUE COMPANY  
HAYWARD, CALIFORNIA  
S/S Gas Ovens: S115, S115A, S115S,  
S136, S236, S2115A, S2115S,  
SP115, SP115A, SP115S, SP136,  
SP236, SP2115, SP2115A, SP2115S  
S/S Electric Ovens: SEK15A,  
SPEK15A, S2EK15A, SP2EK15A

MONTICELLO INDUSTRIES  
ATLANTA, GEORGIA  
Cutting Board: ABCO "Monti-Poly"

MORGAN DESIGN, INC.  
SKOKIE, ILLINOIS  
Automatic Product Ejector:  
2721-1000  
Automatic Mold Washer: 2741-500

MORLAND PRODUCTS, INC.  
MANCHESTER, CONNECTICUT  
Air Operated S/S Plug Type (with  
sanitary type end connectors)

Valve: MVXX-5, MVXX-3

MORRIS & ASSOCIATES INC.  
RALEIGH, NORTH CAROLINA

Salting System  
Freezer: PPF  
Freezer w/CIP System: CBF  
Giblet Pumping & Chill System  
Freezer: PFS-60H-2515-F  
Poultry Carcass Chiller: MNT...  
Water Overflow Meter: WM-10-G  
Heat Exchanger: WRC-...HSS  
Continuous Belt Freezer: SMF-....  
Giblet Chiller: GS-...MNT  
Turkey Chiller: MNT  
Nugget Ice Machine: NIM-RA-15T  
Ice Maker (Ice Master): NIM-...  
H-...T, NIM-...H-...T, NIM-...H-...  
...T, PIM-...H-...T, PIM-...H-...  
...T, PIM-...H-...T  
Ice Maker (Ice Master): NIM-...-...  
NIM-...-... NIM-...-...  
NIM-...-... NIM-...-...  
NIM-...-...  
Ice Maker (Ice Master): PIM-...-...  
PIM-...-... PIM-...-...  
PIM-...-... PIM-...-...  
PIM-...-... PIM-...-...

MORRISON COMPANY, INC.  
ANTHONY, KANSAS

Belts, Food Contact:  
OHGR-2 (White)  
OHGR-3 (White), OHGR-2MC,  
OHGR-3MC, OHGR-3-Tan  
Belts (Direct Food Contact):  
OHGR-2VG, OHGR-3VG, OHGR-2LG,  
OHGR-3LG, OHGR-2LR, OHGR-3LR,  
OHGR-3LGM, OHGR-3LRM,  
OHGR-3LR-TAN, OHGR-3MC-Tan

MORRISON WEIGHING SYSTEMS, INC.  
MILAN, ILLINOIS  
Infeed & Scale Conveyor: RC-101

MORROW SYSTEMS INC.  
CINCINNATI, OHIO  
Internal Alarm: Temperature

MORTON SALT COMPANY  
CHICAGO, ILLINOIS  
Brinemaker: P-2, EP, EP-2, ES,  
FC-1015  
Fluitron: QR  
Saltab Depositor: SG, G-SH  
Liquid Dispenser: FLOCRO, IMCO  
Meat Pomp: 402

MOYER DIEBEL CORPORATION  
AMHERST, NEW YORK  
Turnover Machine: E200MPP(A), PM-3,  
PM-4  
Dough Sheeter: PM-1, PM-2

MRM/ELGIN PACKAGING MACHINERY  
DIV. OF DOMAIN INDUSTRIES  
NEW RICHMOND, WISCONSIN  
Filling Machine: R-50-V  
Filler: 63177  
Vacuum Cleaner: Air Vent, 1093

M-TEK INCORPORATED  
EAST DUNDEE, ILLINOIS  
Vacuum Bag Sealer: Corr-Vac Mark I,

Mark II

PAUL MUELLER COMPANY  
SPRINGFIELD, MISSOURI

Ramsey Transfer Conveyor: #2  
Boning Table Conveyor: 3-Belt  
Ramsey Food Cooker: #1  
S/S Atmospheric Cooker: SCI  
Bulk Milk Cooler: RH  
S/S Kettles: A, AP  
Poultry Chill Tanks: 304-4, 304-5,  
409-4, 409-5  
S/S Cooler: R.C.  
Double Belt Conveyor: PE0001  
S/S Belt Conveyor: CPC-....  
Meat Tank: MT-01, 304-3  
Jacketed Kettle w/Agitator: F  
Poultry Dump Cart: DC  
S/S Agitated Cooling Storage Tank:  
RH-P  
Horizontal Storage Tank: "SHW"  
Stainless Steel Cooker: RCW  
Cook 'N Cool: CNC  
S/S Meat Rack  
S/S Transfer Cart  
Silo Storage Tank: SVW  
Falling Film Chiller: FFC  
S/S Plate Heat Exchanger: AT10DW

MULCO ENGINEERING  
ATLANTA, GEORGIA  
Spiral Ham Slicer: W-1D

MULLINIX PACKAGES INC.  
LOS ANGELES, CALIFORNIA  
Sausage Packaging Machine: 810, 812

MULTIPLE SYSTEMS INC.  
AMARILLO, TEXAS  
Tendon Spinner: 2436

MUNSON MACHINERY COMPANY INC.  
UTICA, NEW YORK  
Rotary Mixer: 700-TSS

MURPHY STR  
ST. JOSEPH, MISSOURI  
Segmented Tooth Roller: M-15

MURZAN INC  
NORCROSS, GEORGIA  
Sanitary Double Diaphragm Pump:  
DL-...-SL, PI-...-SL

- N -

N & W PACKAGING SYSTEMS, INC.  
KANSAS CITY, MISSOURI  
Form, Fill, and Seal Packaging  
Machine: PF-111

NALBACK ENGINEERING COMPANY, INC.  
CHICAGO, ILLINOIS  
Rotary Filling Machine  
(Powder/Granular) Model:  
"Sanifill"-...

NANTSUNE IRON WORKS COMPANY, LTD.  
OSAKA, JAPAN  
Meat Slicer: "High Clean" NHC

NATIONAL CONTROLS, INC.

SANTA ROSA, CALIFORNIA  
Drum Fillers: 22-MCSSF, 22-MTFF,  
16-MTFF, 16-MCSSF, 20-MTFF,  
24-MTFF  
Dual Scale Filling System:  
23TFF2-E  
S/S Scales: 3207, 3224, 3234,  
3250, 3220-10, 3220-25, 3220-50,  
220-100, 3260, 3255/58  
Scales (with suitable stand):  
3230, 3240, 3241  
Weight Meter: 5786  
Electro scale: 475

NATIONAL CYLINDER GAS  
KING OF PRUSSIA, PENNSYLVANIA  
Nitrogen Freezer: (Ultra-Freezer)  
2-10, (Ultra Freezer) 2-10-7S;  
(Ultra-Freezer) 2-20,  
(Ultra-Freezer) 4-30

NATIONAL INDUSTRIAL MFG.  
BURLINGAME, CALIFORNIA  
"Nieco" Broilmaster: 2500-S,  
1000-L, 1200-S, 3700-S, 4900-S  
Grill Master Belt Grill: MP-38-35

NATIONAL INSTRUMENT COMPANY, INC.  
BALTIMORE, MARYLAND  
Sanitary Filling Valve: SAN-60  
Filler Pump: San/T-130

NATIONAL MANUFACTURING CO.  
WARREN, MICHIGAN  
Nickel Plated Pallet: -29

NATIONAL PACKING MACHINERY  
HINGHAM, MASSACHUSETTS  
Cubing Machine: Stew Beefer

NATIONAL TOOL, INC.  
CONYERS, GEORGIA  
Spiral Ham Slicing Machine:  
HA-10069

NEBCON MATERIAL HANDLING SYSTEMS  
OMAHA, NEBRASKA  
Vertical Snout Stripper: 733  
S/S Offal Hanging Truck: 1910

NESTAWAY, INC.  
CLEVELAND, OHIO  
Wire Container "Smokrak":  
....NY/CR, ....SS  
Wire Container "Chilrak":  
....NY/CR, ....SS

NESTIER CORPORATION  
CINCINNATI, OHIO  
Meat Lug Lids: 02-..., 03-...,  
06-..., 08-..., 15-..., 18-...  
Meat Lug w/Drain Holes: 18-...  
Bulk Containers: 22-...  
Bulk Container Lids: 23-...  
Plastic Drums: 21-...  
Plastic Drum Lids: 21-...  
Tote Boxes: 09-...  
Tote Box Lids: 10-...  
Meat Dolly: 34-...  
Plastic Meat Trays: 18-465, 18-467  
Meat Lugs 01-..., 07-..., 11-...,  
17-..., 18-..., 04-...

NEW BRUNSWICK INTERNATIONAL, INC.



EDISON, NEW JERSEY  
Load Cell Scales (With Suitable  
Stand) DS-6--30, DS-60-30D.  
S/S Scale: DS-260  
S/S Platform Scale: DPS-8000  
Electronic Platform Scale: DS-410

NEW LONDON ENGINEERING COMPANY  
NEW LONDON, WISCONSIN  
Conveyors: 200, 2235-DB, LL-320

PAUL L. NICCOLLS  
CALIFORNIA, MISSOURI  
Pump (Basting): "Bast-Rite" 4

W. A. NICHOLS COMPANY  
KANSAS CITY, MISSOURI  
Sup-R-Clean Food-Veyor: WSC12-24-12,  
WSC18-16-12  
Gizzard Skinning Machine: 1350..  
Shackle: J-24-C-SS, J-24-E-SS

NIJHUIS INC.  
(Formerly NIJHUIS SCHLACTTECHNIEK,  
LICHTENVOORDE, THE NETHERLANDS)  
HOLLAND, MICHIGAN

Nijhuis Automatic Scalding Tank:  
"Turn-O-Matic" NTOM-....  
Dehairing and Flaming Machines:  
"Goliath" NDF-....-D, N-....-D  
Moving Top Table w/Washer:  
NMTT-....  
Multi-Purpose Polishing Machine:  
"Nijhuis" NPM-..  
Nijhuis Singeing Machine: NSF  
"Spitfile" -..  
Nijhuis Scalding Tank: NST -....  
Scalding and Dehairing Machine:  
NHDGE-...., NHDGG-....,  
NSLSE-...., NSLSG-....  
Infra-Red Carcass Sterilizer:  
NIFR-....  
Back Fat Sheeting Slicer: 1-A

NIJHUIS SCHLACTTECHNIEK  
LICHTENVOORDE, THE NETHERLANDS  
Nijhuis Automatic Scalding Tank:  
"Turn-O-Matic" NTOM-....  
Dehairing and Flaming Machines:  
"Goliath" NDF-....-D, N-....-D  
Moving Top Table w/Washer:  
NMTT-....  
Multi-Purpose Polishing Machine:  
"Nijhuis" NPM-..  
Nijhuis Singeing Machine: NSF  
"Spitfile" -..  
Nijhuis Scalding Tank: NST -....  
Scalding and Dehairing Machine:  
NHDGE-...., NHDGG-....,  
NSLSE-...., NSLSG-....

NITTA BELTING CO., LTD.  
OSAKA, JAPAN F-541  
Belt (Food Contact): White NLG.  
WU-12BK, WU-12AK

NITTA INTERNATIONAL, INC.  
NORCROSS, GEORGIA  
Belts (Food Contact): WU-6A,  
WU-6AK, WU-12A, WU-12AK, WU-12B,  
WU-12BK  
Clina-12UF, 12CF, 20CF, 30CF,  
07UF, 07CF, 06CF  
Espot-20CC, 30CC, 40CC, 55CC,

81CC  
WF-07UF, WF-12UF  
Belt (Direct Food Contact): WFS-10  
UF

FRITZ NORBURY CO.  
PINEVILLE, LOUISIANA  
Hand Activated Hand Wash Valve  
(Used with proper pressure  
regulator on water supply line):  
FN-100

NORDSON CORPORATION  
AMHERST, OHIO  
S/S Pump: 64B  
Spray Gun Assembly: A7A  
Air Elevator for Pump: 64B  
Spray Gun: NPE-2A  
Agitated Hopper: NPE-H3  
Heater: NH-4  
Filter S/S: 161510  
Circulation Valve Kit: 244778,  
244780

NORMAN MACHINERY COMPANY  
NEWARK, NEW JERSEY  
Mixers: 150, 400, BDSL-....,  
BDHL-....  
Hi-Speed Mixers (Impeller and  
impeller drive assembly must be  
disassembled daily for cleaning  
and inspection): DS-...., DH-....

NORR ENGINEERING-MANUFACTURING CO.  
FORT WAYNE, INDIANA  
Flexible Packaging Machine: Series  
F

NORTHFIELD EQUIPMENT & MFG. COMPANY  
NORTHFIELD, MINNESOTA  
Freezer Belt (Food Contact):  
Omni-Grid, Omni-Flex, S, G  
Freezer: Spiral (Acceptance applies  
to the conveyor only. Each  
installation must be reviewed by  
the Equipment Group.)

NORTH STAR ICE EQUIPMENT COMPANY  
SEATTLE, WASHINGTON  
Ice Maker: 60, 10, 20, 40, 90  
Ice Rake & Elevator System:  
R15/17-73  
Pneumatic Ice Conveyor: PN-1-73

NORTHWESTERN STEEL AND SUPPLY CO.  
OMAHA, NEBRASKA  
Paunch Umbrella Washer: PU-74-1  
Tripe Inspection Rack: TIS-74-1

NOTHUM MANUFACTURING COMPANY  
SPRINGFIELD, MISSOURI  
Batter and Breeding Machines: 71-A  
Gas Fired Oven: 363GO  
Fryer (Gas): NF-3410  
Shaker-Sifter: NRDS-14  
Drum Breeder and Batter System:  
NRD-14, NRDB-14  
Fryer (Gas) With Storage Tank:  
NF-....  
Fryer (Electric) With Storage  
Tank: NFE-....  
Continuous Oil Filter: "Filter  
King" NF-....  
Infed Transfer Conveyor: NT-....

Pack-Off Conveyor: NP-....  
Shuttle Conveyor: NSC-....  
Spreader Conveyor: NSPC-....  
Combination Vat Dumper: NCVD-....  
Conveyor Inspection Trim:  
NCIT-....  
Rotary Blancher: NRBL-....  
Dewatering conveyor: NDC-....  
Conveyor: NC-90-....  
Cooling Conveyor: NCC-....  
Column Dumper: NCD-....  
Lazy Susan: NLS-..  
Preduster: NDP-..  
Batter and Breeding Machine: SK-8,  
SK-14  
Countertop: "Lil Breeder"  
Continuous Fryer Reserve Tank:  
NF-...., NRT-....

NU-MEAT TECHNOLOGY  
SCOTCH PLAINS, NEW JERSEY  
Conveyor Cuber: "Convey Cuber"

NUNNERY-FREEMAN COMPANY  
HENDERSON, NORTH CAROLINA  
Grill: (Electric)  
Kook-Rite Cooker: S-10A, S-20A

NUSS EX-IMPORTS  
WESTCHESTER, PENNSYLVANIA  
Grill: (Turmix)

NUTEC MANUFACTURING  
ORLAND PARK, ILLINOIS  
Patty Machine: Nutec 1A

NUTRIDAN ENGINEERING A/S  
DENMARK  
Bacon Press: IV

NU-VU FOOD SERVICE  
MENOMINEE, MI  
Oven: BO-16R

N. V. GEBROEDERS NAEFF  
LOCHEM, HOLLAND  
"Naepo" Cutting Boards

- O -

OAKES MACHINE CORPORATION  
ISLIP, NEW YORK  
Continuous Mixer: 14MC15A

ODENBERG K & K  
SACRAMENTO, CALIFORNIA  
Processor Cooker: 15-....

ODEN CORPORATION  
BUFFALO, NY  
Pro/Fill (used w/NEMA 4/12 control  
cabinet): 5000

OHASU SCALE CORP.  
FLORHAM PARK, NEW JERSEY  
Scales: 88..F, 88..Series  
S/S Platform Scale (w/I 20W  
Indicator): WB.., WB..., WBS..,  
WBS...

O. H. I. CO.  
STOCKTON, CALIF.

Pole Dumper: PD-6E  
 Blender: B2E, B3E, B5E, B15E  
 Vacuum Blender: VB2E, VB3E, VB5E, VB15E  
 Oven: SSH-110  
 Tenderizer "Rollo Massage" M-1 126A  
 Drum Dumper: DD18H  
 S/S Drum Tumbler: DT18H  
 Tumbler-Shaker and Loading Assembly: TS-2000  
 Tenderizer W/Conveyor: 500  
 Turkey Breast Tumbler: TM-5000  
 Screw Conveyor Metering Device: M-D301

OHIO CREAMERY SUPPLY  
 CLEVELAND, OHIO

Sanitary Liquid Holding and Transfer Tank: ...GAL

OLD RANCHERS CANNING CO.

UPLAND, CALIFORNIA  
 "Pulici" Burrito Machine: 471

OLIVER PRODUCTS COMPANY

GRAND RAPIDS, MICHIGAN  
 Wrapping Machine: 898-SF, 906, 999-NSF, 1016 RR, 906GF, 1080, 1006  
 Slicer: 797S, 797SG  
 Trayveyor: 54-...  
 Transfer Pump: 58-030  
 Piston Filler: 60-040

GEORGE J. OLNEY, INC.

WESTERVILLE, NEW YORK  
 S/S Vibrating Screen: 24x..

OLYMPUS CORPORATION

LAKE SUCCESS, NEW YORK  
 Fibre Optic Scope: 1F13D3-60 (USDA inspectors at plants using this device must be trained and be proficient in its use.)

OMAR DI GUERNELLI IVANO & C.S.A.S  
 BOLOGNA, ITALY

Tortellini Machine: Omar 540-9P

OMECO-BOSS COMPANY

OMAHA, NEBRASKA  
 Bagging Table: 1076  
 Landing Table: 1065  
 Lazy Susan Table: 1077  
 Boning Table: 1061-A, 1061  
 Fat Grinder & Pump Ass'y: 1078  
 Sheep Viscera Inspection Table: 678 (Sanitized with 180 F. water.)  
 Cattle Head Flush Cabinet: 689-A  
 Snout Stripper: 248  
 Hog Viscera Inspection Table: 218, 219 (Sanitized with 180 F. water.)  
 Hog Head Table: 225  
 Boning Conveyor Table: 1060-A  
 Tripe Inspection Rack: 713  
 Meat Tumbler  
 Head Flush Booth: Sheep  
 Hide Puller (OMECO-ARMOUR): 711  
 Fat Conveyor: 1064-A  
 Vat Dumper: 1125  
 Tripe Scalders: 643  
 S/S "V" Type Tripe Scalders: 642

Paunch Table: 682  
 Belly Roller: 422  
 S/S Flight Table: 404  
 Tripe Umbrella: 644  
 Head Flush Cabinet: 688  
 Head Work-Up Table: 686  
 Jaw Puller: 691  
 2-Section Fat Box: 684  
 Tongue Wash Tank: 704  
 Pluck Table: 685  
 Condemned Head Truck: 692  
 Head Splitter: 712  
 Beef Viscera Inspection Table: 670 (Sanitized with 180 F. water.)  
 Fat Wash Box: 220  
 Hog Head Splitter: 228  
 Automatic Hog Head Splitter: 229  
 Belly Roller: 407  
 Viscera Separating Table: 221  
 Meat Wash Table (3 Compartments): 232  
 Perforated Top Table: 126  
 Trim Table: 2212  
 Ham Skinning Saddle: 420  
 Hog Jaw Puller: 227, 249  
 Tongue Washer: 240  
 Shoulder Cutter: 406  
 Side Splitter: 412  
 Hog Stomach Opening Table: 223  
 Rotary Head Flush Cabinet: 689  
 Bone Saw: 419  
 Paunch Table: 681  
 Conveyor: 1064-A, 1064  
 Screw Conveyor: 1087  
 Boning Table: 1061-A, 1058-A  
 Shrink Tunnel: 1074  
 Dry-Off Unit: 1075  
 Perforated S/S Top Table: 686-A  
 Truck: 1606, 1607, 1602, 1603, 1604, 1605, 1608, 1609, 1612, 1613, 1614, 1616, 1618, 1617, 1624  
 Tongue Hook: 827B  
 Hide Puller: 702  
 Dump Bucket (Bottom): 1002  
 Round Nose Truck, S/S: 1610  
 S/S Boning Table: 125, 1060  
 S/S Utility Table: 121  
 Belly Knife: 421  
 Square Nose Truck, Galvanized: 1611B  
 Square Nose Truck, S/S Body: 1611  
 Sausage Truck: 1600-1601  
 Hog Polisher: 213, Brush Type 216  
 S/S Vat: 1100  
 Beef Carcass Washer: 725  
 Sheep Carcass Washer: 727  
 Beef Head Washer: 726  
 Heart Slasher: 230A  
 Heart Washer: 230B  
 Market Truck: 1044 Special  
 Spike Hog Head Workup Conveyor: 250  
 Tables: 122, 123, 124  
 Meat Wash Sink: 202  
 Chitterling Dewatering Machine: 247  
 Dyna Jet Tripe Washer: 729  
 S/S Fresh Meat Trees: 140, 141  
 Lazy Susan: 218  
 S/S Poultry Chill Vat: 1101  
 Metal Slat Trucks: 1626, 1627  
 Table Model Cut-Off Saw: 424  
 Gambrel Cord Cutter: 403  
 Hog Hide Puller: 280 and 280-A  
 (This is with the understanding

that the puller will be installed sufficient distance from the center line of the rail to preclude contact of the carcass with the pulling mechanism and will be operated in a manner to preclude carcass contamination from falling debris and other foreign material).

Wire Mesh Conveyor: 1085  
 Belt Conveyor: 1057  
 Ham Cut-Off Knife: 425  
 Bagging Hopper: 161  
 Liver and Lung Slasher: 242  
 Stationary Hog Viscera Inspection Table: 222  
 Fat Pump: 1086  
 Automatic Hog Stamper: 285  
 Hog Scalding Tub: 205  
 Final Hog Wash Cabinet: 730  
 Hog Spray Cabinet: 738  
 Glycol Chiller: 1084  
 Electric Stimulator 625A, 625 (Automatic), 625C  
 Trim Bin W/Discharge Screw: 1088  
 Pneumatic Divert System: 1059  
 Rotary Snout Puller: 244  
 Rotating Head Splitter: 228  
 Automatic Hog Singer: 215-2  
 Up-Type Hide Puller: 710  
 Hog Polisher: 287  
 Hog Pre-Dryer: 288  
 Hog Carcass Pre-Washer: 288  
 Hog Carcass Air Pre-Dryer: 217

OP/TEC, INC.

MILFORD, MASSACHUSETTS  
 Meat Analyzer: "Lean Machine: LM-1

OWENS-CORNING FIBERGLASS CORP.

TOLEDO, OHIO  
 Fiberglass Storage Tanks: MAC, MDBC, MFBC

OWENS-ILLINOIS, INC.

SAN JOSE, CALIFORNIA  
 Steam Vacuum Cappers: 46-200 Series, 46-400 Series, 58-200 Series  
 Gas Flush Tunnel: 10-..

OXY-DRY CORP.

ELK GROVE, ILLINOIS  
 Metal Detector: MI-1

- P -

PACEMAKER PACKAGING CORP.

ASTORIA, NEW YORK  
 Bag Loader: 502 S/S

PACIFIC PACKING MACHINERY CO.

LOS ANGELES, CALIFORNIA  
 Filling Machine: VBFV  
 Proter Vacuum Packaging Machine: P-90

PACIFIC SCIENTIFIC COMPANY

PORTLAND, OREGON  
 Dryer: ITAH-1

PACIFIC ULTRAVIOLET COMPANY



LOS ANGELES, CALIFORNIA

Lamp (Westinghouse): WL-782-L30  
 Note: Lamp must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

PACK WEST MACHINERY CO., INC.

PASADENA, TEXAS  
 Piston Filler: IBPF-SV-PS-69J

PACKAGE MACHINERY COMPANY

EAST LONGMEADOW, MASSACHUSETTS  
 Packaging Machine: BW-6, TWH-S  
 Wrapping Machines: 6-U, 6-UE, 6-UES, UE-6A

PACKAGING AIDS CORP.

SAN FRANCISCO, CALIFORNIA  
 Vacuum Sealer: 73VS, ..VS..  
 "Impulse"  
 Vacuum Barrier Sealer: 73VBS, ..VBS.. "Hot Bar"

PACKAGING EQUIPMENT SALES

IVYLAND, PENNSYLVANIA  
 S/S In Feed Conveyor: PFM-2000

PACKAGING RESEARCH CORP.

DENVER, COLORADO  
 Fillers: PRC-F, PRC-P, .S-..., ..S-..., .SB-..., ..SB-..., 4PSB, 8PSB  
 Pressure Regulating Accumulator: 216PR, 300PR  
 Pressure Regulator: 10PR  
 Vertical Powered Screw Hopper: VPSH-H, VPSH-E  
 "Versaform" Former: VF-....

PACKAGING SYSTEMS/3M

ST. PAUL, MINNESOTA  
 Sealing Machine (S-647 "L" Clip Applicator) 5790

PACKERS DEVELOPMENT CORP.

ROCHESTER, NEW HAMPSHIRE  
 Air Operated Skinning Knife:  
 "Padco" 1000

PACKERS ENG. & EQUIP. CO., INC.

OMAHA, NEBRASKA  
 Neck Pins: RMB-1  
 FL Type Head Inspection Stand: 1730  
 Flat Top Tables: FT-...., FT-....., FTBS-....., FTBS-....  
 Cutting Board: "Packers" 60750, 60751-E  
 Maja Skinning Machine: FIM436  
 Derinding Machine: ESB440, SBA410, SBA415  
 Automatic Derinding Machine: VBA600A, VBA700A  
 Derinding Machine: ESM-435, VBA-500A

PACKERS MACHINE AND MFG. CO.

TOLEDO, IOWA  
 Tripe Washers: SS-..., GSS-...

PACKRITE/TOLEDO SCALE

FRANKSVILLE, WISCONSIN.  
 Plastic Sealer: 4  
 Meat Sealer: Poly-Motor-Jaw

Band Sealer: 6000PADGETT-SWANN MACHINERY COMPANY, INC.

TAMPA, FLORIDA  
 Conveyor: HBC-...

P.A.L.G.A.

AVIGNON CEDIX, FRANCE  
 Mini Brochetteur: 36/FF  
 Auto Brochetteur: 64-FF

PALLET DEVELOPMENT, INC.

AMBRIDGE, PENNSYLVANIA  
 Plastic Pallet (For Packaged Product Only): 300

PALMIA, AB

SODERHAM, SWEDEN  
 Grinder: "Palmia" P-250, P-300, P-400

STEPHEN PAOLI MFG., CORP.

ROCKFORD, ILLINOIS  
 "Paoli" Deboning Machines: 19A, 20A, 21A, 19AF, 20AF, 21AF, 19, 20, 21  
 Deboning and Desinewing Machines: "One Step" 19, 20, 21, 22, 22-H, 23

PARAMOUNT PACKAGING CORP.

CHALFONT, PENNSYLVANIA  
 Poultry Loading System: 1500  
 Pad Dispenser: 1500A  
 Para-Loader: 2000

J. C. PARDO

BALTIMORE, MD  
 Combination Tumbler Chiller/Cook Tank: CKCT/TC

PARK RUBBER COMPANY

LAKE ZURICH, ILLINOIS  
 Cutting Boards: Cut-Rite, Simona 2000

J. E. PARKER AND COMPANY

EATON, OHIO  
 Poultry Broth Concentrator: JDC-361

PARKSON CORPORATION

FT. LAUDERDALE, FLORIDA  
 Rotary Screen: 2000X

PARSONS AUTOMATIC SCALE COMPANY

BERKELEY, CALIFORNIA  
 Macaroni Scale  
 Scale Assembly EL-WA

PARTCO, INC.

ORLAND PARK, ILLINOIS  
 Perforator Cuber: PC-28

PASCO MANUFACTURING INCORPORATED

OCONTO FALLS, WISCONSIN  
 Belt Conveyor: BC-100

PASTA-MAT, INC.

MASPETH, NEW YORK  
 Automatic Tortellini Machine: 130-G, 130-G-4  
 Automatic Ravioli Machine: D-74-G  
 Heavy Duty Ravioli Machine: HDR-...

Automatic Dough Laminators: APL-...PASTA WORLD

E. FARMINGDALE, LONG ISLAND, NEW YORK  
 Tortellini Machines: MGT..P/..., AA..  
 Ravioli/Tortellini Machines: MGC..P/..., R/N....  
 Sheeter/Kneader Machines: SA..., CA...

PASTEURAY COMPANY

ST. LOUIS, MISSOURI  
 Ultraviolet Lamp (Non-Ozone): P-11-20, P-25, P-30-13, P-33, P-41, P-50, P-72 Note: Lamps must be used in accordance with Part 7, para. 7.16(b) of the Meat and Poultry Inspection Manual.

DICK PATCH INDUSTRIES, INC.

SAN ANTONIO, TEXAS  
 Mechanical Freezer: "High Flux" 48  
 Transfer Conveyor: TC-....  
 Water Chiller: IC-....  
 Spiral Freezer: (Acceptance applies to the conveyor only. Each installation must be reviewed by the Equipment Branch), Model HI-QF-....  
 Spiral Freezer: HI-QF 1200-....

PATTERSON INDUSTRIES, INC.

EAST LIVERPOOL, OHIO  
 Double Core Mixer "Thoroblender Type A"

PATTERSON-KELLEY COMPANY, INC.

EAST STROUDSBURG, PENNSYLVANIA  
 Twin-Shell Blender: SB, IB  
 Zig-Zag Blender: CSS-M  
 Heat Exchanger: HX-12D-67-L2  
 Plate Heat Exchanger: V-13

PATTY-O-MATIC

FARMINGDALE, NEW JERSEY  
 Patty Machine: 445 SDA, 800 SDA, 1260

PAXALL CIRCLE MACHINERY

GLEN ROCK, NEW JERSEY  
 Heat Sealing Machine: "Rychiger" JP-10  
 Filling & Heat Sealing Machine: 1716 BK-., 1716 BA-.

PAXALL PARSONS MACHINERY

BERKELEY, CALIFORNIA  
 S/S Combination Weigher: World Star 14

PBM INC.

IRWIN, PA  
 Flush Tank Ball Valve: FTH-..

PEARCE AND COMPANY, INC.

DANVERS, MASSACHUSETTS  
 Band Saw: HS-5M

PEARSON ENTERPRISES INC.

JACKSONVILLE, FLORIDA  
 Tectron Metal Detector: 5500  
 Conveyor: 19

PEDCO, INC.

RUSSELVILLE, ARKANSAS  
Infed Separator: PC-200

PEERLESS MACHINERY CORP.

SIDNEY, OHIO  
Dough Mixer: MSS-..., MSS-....  
S/S High Speed Dough Mixer  
HSS-....

PEERLESS METAL FABRICATORS, INC.

BRIDGEVIEW, ILLINOIS  
S/S Meat Mold w/Lid

PELOUZE SCALE COMPANY

EVANSTON, ILLINOIS  
S/S Scale: 832S, 832SRD, 85S,  
810S, 820S, 840S, 1060S, 10100S,  
10200S  
Electronic Scale: PS-10F, PS-100P,  
PS-100PR

PEMBERTON-BOLDT, INC.

DES MOINES, IOWA  
Strainer: HS-225  
S/S Vacuum Tumbler: VV-....

PEMBERTON FOOD PROCESSING EQUIPMENT CO., MEMPHIS, TENNESSEE

Deep Fat Fryer: BR-S  
Hog Slinger: 1926  
Neck Washer: Neck-A-Matic MDM67A,  
JM-73A  
Hog Polisher: SPB-11  
Spreader Conveyor: VB-800  
Hydrau Separator: HS-250

J.D. PEMBERTON, INC.

MADISON HEIGHTS, MICHIGAN  
"Pemco" Hoist and Dump Cart

PENNSYLVANIA SCALE COMPANY

LEOLA, PENNSYLVANIA  
Fan Scales: SI-100-H-U, 1-10-U,  
SI-10-U, 40-U, 450-U  
Over and Under Scales: DPS-3-U,  
D-S-U, D-5-RB-U, D-10-U,  
D-10-X-U, D-10-12-X-U, DS-3-U,  
DS-3X-U, D-45-U, D-45-X-U,  
D-12-U, D-12-B-U, D-20-U, DC-3-U,  
DC-8-U, DC-8-S-U, DC-10/50-U,  
DC-10/50-X-U  
S/S Scale: DPS-10-U  
S/S Sanitary Scale: 601-U, 625-U  
S/S Bench Scale: DSC-1-20  
Electronic Weighing System: 4300  
Electronic Load Cell: 6200  
Scale: Over/under 4500, 6200  
Over/Under Checkweighing Scale:  
4700  
Scale: 50 "Nema"4

PER-FIL INDUSTRIES

BURLINGTON, NEW JERSEY  
Auger Filler: PF-11, PF-14, PF-14H

PERES ELECTRONIC MACHINES, INC.

ROCHESTER, NEW YORK  
Barrel Deheader (Horizontal  
Cutting): 3

PETERS MACHINERY CO.

CHICAGO, ILLINOIS  
Carton Closing Machine: CCY-DL

PETERSON ENGINEERING SERVICE

GAINESVILLE, GEORGIA  
Giblet Pump: T-101, S-101  
Back and Breast Splitter: GK-101  
Back Half Quartering Machine: CC:  
184  
Giblet Chiller w/Rotary Unloader:  
WP-984  
Accumulator System: AWS-224  
Giblet Dewatering Belt: TW-202  
Utility Conveyor: 287

THE PFAUDLER CORPORATION

ROCHESTER, NEW YORK  
Superjector: (Titan) CNS-70  
Filling Machines: (Piston)  
RP-...., C-..., RP-....M  
"Glasteel" Chemstor Tanks: Vertical  
CV-....., Horizontal CH-.....

PHILADELPHIA BELTING CO.

FOLCROFT, PENNSYLVANIA  
Belts (Food Contact): Hycar CP,  
PVC White

PICK HEADERS, INC.

WEST BEND, WISCONSIN  
Cooker: SC-....

THE PICKWICK COMPANY

CEDAR RAPIDS, IOWA  
"Spin-Pik" Poultry Pickers: JS-1B,  
JS-2A  
Poultry Scalders: 5A-...  
Poultry Scalders: AS with  
"Dunkmaster": AD  
Eviscerating Table: ET  
Poultry Picker: SP  
Killing Tunnel: KT  
Poultry Pickers: "Spin-Pik" JS-3A,  
"Spin-Pik" JS-3ARD

THE PIE-MATIC CO., INC.

CONVERSE, TEXAS  
Piemaster: E-200-MPP.

L. PIEREDER MACHINERY, LTD.

WATERLOO, ONTARIO CANADA  
Vacuum-Stuffer: 2PS-82  
Portioner for Ham Filler: VPF-35,  
VPF-35P  
Clipper Portioner: CP-20  
Ham Stuffer: HST-...  
Ham Can Filler: PSF-3  
Rotary Can Filler: PSF-2  
Pullman Can Filler: PLF-12-22  
Stuffer: HP-30  
Mold Retarder: PR-32  
Clipper Portioner w/Clipping  
Devices: CPX-25SC  
Clipper Portioner: CP20SC

WILLIAM PINSLEY ASSOCIATES

HILLSIDE, ILLINOIS  
Smoking & Cooking Machine: BBQT-200

PIONEER FOOD EQUIPMENT

PENNSGROVE, NEW JERSEY  
Stuffer, Model Baader: 702, 703  
Hog Scalders-Dehairers: BJ-....,  
BM-....  
Skinner: AS-...., ASK600/., ASB-....

J. C. PITMAN & SONS, INC.

CONCORD, NEW HAMPSHIRE  
"Pitco" S/S Frialators: 18, 20, 24,  
26, 34, 14  
Fryer (Mastermatic) (Economy Line):  
600, 700, 800  
Fryer (Mastermatic) (Deluxe-Line):  
16-24, 18-24, 12-30, 14-24,  
16-30, 18-30, 20-30, 22-30,  
24-30, 14-30, 24-34  
Fryer (Mastermatic) Stainless  
Steel: 350, MPE-60  
Transfer Conveyor: TC-....  
Fryer - S.S. Heavy Duty Frialator:  
24-34, 24-54

PITTSBURGH BRASS

ERWIN, PENNSYLVANIA  
Valve: FTH-..

PIZZAMATIC CORPORATION

SOUTH HOLLAND, ILLINOIS  
Sausage Depositing Head & Stuffer:  
S-5000  
Automatic Sausage Depositor: 500-A

PIZZA SYSTEMS, INC.

PATASKALA, OHIO  
Dough Press: M-3206  
Conveyor: 3615

PLANET PRODUCTS CORPORATION

CINCINNATI, OHIO  
Frankfurter Loader: PPC-..  
Sausage Link Loading Machine: PPC-L2  
"Link-N-Load"

PLANT EQUIPMENT FABRICATORS, INC.

LOVEJOY, GEORGIA  
Pork Skin Cooker: 1000PSC  
Oil Level Tank: 1000-1  
Pellet Feeder: 200-PF  
Pork Skin Cooling conveyor: 15-CC  
Pork Skin Tumbler: 100-PST  
Flavor-Salter Applicator: 100FS  
Fryer: PEF-....  
Incline Conveyor: 250-IC-..  
S/S Holding Tank: HT-...., H-10-4-4  
Dough Roller Conveyor: ...PEF  
Freezer (Acceptance applies to the  
conveyor only. Each installation  
must be reviewed by the Equipment  
Branch): Spiral

PLAS-TANKS INDUSTRIES, INC.

FAIRFIELD, OHIO  
Fiberglass Polyester Brine Tanks:  
815, 1015, 11515, 1220

PLASTECH DIVISION

PENNSYLVANIA PACIFIC CORP.  
WARMINSTER, PENNSYLVANIA  
Plastic Drum: PB-..  
Tank "Bulkitank": MT-...., BV-...  
BVW-..., BTF-38  
"Bulkitank" Lid: BVL-..  
Bulk Liquid Container: LS 330  
Bulktilt: BK-24TW  
Huskies Batch Container: ..SBC,  
...SBC, ..NBC  
Bin "Bulkitank": BVDR-40 Rotatable  
Mobile Ingredient Bin: MB-..  
Mobile Ingredient Bin: MB-3+3  
Bin "Bulkitank": BVD-40



"Bulkitank": BVP-...  
Kitchen Kart: K C-8  
Brine Tank: BVP-46  
Bin: BV-43

PLASTECH INTENATIONAL, INC.  
WARMINSTER, PENNSYLVANIA  
Tank, "Bulkitank": BV-43

PLASTIC SUPPLY & FABRICATING COMPANY  
DENVER, COLORADO  
Patty Mold

PLUS CONTAINER MACHINERY CORP.  
WHEELING, ILLINOIS  
Closure Machine: CMC, 123A, 123B,  
II-, III-CT, CMC-E  
Comtec Pie Press: 1100  
Hooding Machine: H-1, H-11  
Capping Machine: IVM  
Sealing Machine EFS-..., PBS-8  
Automatic Hooding Machine:  
H-IISL-..

POLLUTION CONTROL SYSTEMS  
COON RAPIDS, MINNESOTA  
Stainless Steel Heat Exchanger:  
16000-141

PORTABLE TOOL & ELECTRONICS  
INC. AND RYCO PRODUCTS DIV.  
WARREN, MICHIGAN  
Spiral Slicer: 81

PORTCO CORPORATION  
VANCOUVER, WASHINGTON  
"To Suit" Platform Trucks: 24MP-1,  
PT1943, PT2448, PT-3060

PORTEC INC., INDUSTRIAL BELTING DIV.  
PADUCAH, KENTUCKY  
Belts (Food Contact) White PVC:  
Portec W-10

PORTEC INC., FLOWMASTER DIV.  
CANON CITY, COLORADO  
Power Turn Conveyors:  
S/S AAA-..., S/S AA-...,  
S/S A-..., S/S B-...,  
S/S C-..., S/S LAAA-...,  
S/S LAA-..., S/S LA-...,  
S/S LB-..., S/S LC-...,  
S/S LS-CL-..., S/S S-CL-...  
Spiral Curve Conveyor:  
S/S AAA-....-SP, S/S AA-....-SP,  
S/S A-....-SP, S/S B-....-SP,  
S/S ..CL-..-SP  
Spiral Lift Conveyor:  
S/S AAA-....-SP-...,  
S/S AA-....-SP-...,  
S/S A-....-SP-...,  
S/S B-....-SP-...,  
S/S C-....-SP-...,  
S/S S/S-CL-..-SP-...

H. K. PORTER COMPANY  
TRENTON, NEW JERSEY  
Belts ((Food Contact) White &  
Green: Nitrile

POSS LIMITED  
HAMILTON, CANADA  
Deboner: PDX-1, PDL, PDE-500,  
PDE-1500, PDE, PDX-4

Food Pump: 350-1250, 250-1250

POULTRY FOODS, INC.  
MODESTO, CALIFORNIA  
Transfer Hopper: 20  
Conveyor: CV-2  
Back Trim Conveyor: TR-200, TR-205

POWERMOUNT CORPORATION  
PASSAIC, NEW JERSEY  
Egg Roll Machine

PRATCO STEEL CORP.  
BROOKLYN, NEW YORK  
Vacuum Packaging Machine: PVS, PVL,  
"Pratco-Vac"

PRECISION ENTERPRISES UNLIMITED, INC.  
RAVENNA, OHIO  
Conveyor: 3001-...  
Infrared Continuous Conveyor Oven:  
1001-...  
Belt Conveyor: 1201-...-...

PRECISION FABRICATION  
FOREST, MISSISSIPPI  
Poultry Cutter: PF-100  
Saw: PF-101 Cutter

PRECO STAINLESS STEEL, INC.  
WEST PALM BEACH, FLORIDA  
Carcass Washer: 22-73  
S/S Trolleys

PRESSED & WELDED PRODUCTS COMPANY  
SOUTH SAN FRANCISCO, CALIFORNIA  
S/S Diaphragm Pump with Sanitary  
Quick Disconnects: P/W 2SFM

PRESTO PRECISION PRODUCTS INC.  
FRANKLIN SQUARE, NEW YORK  
Pressure Regulator: SS-SQ-12  
Brine Pump: WST-A-5  
Brine Agitator (Air Motor): PA-...,  
SPA-...  
Brine Agitator (Electric Motor):  
SPET-..., PEX-..., SPEX-...,  
PEC-..., SPEC-..., PET-...  
S/S Brine Pump: SS-316, SS-35

PRINCE MFG. COMPANY  
HOLLAND, MICHIGAN  
Ham Boning Machine: F (All product  
inspected for bone fragments by  
establishment after deboning  
operation)  
Poultry Deboning Machine: 1

JACK PRINCE, INC.  
GAINESVILLE, GEORGIA  
Prince World" Poultry Deboning  
Machine: I, MARK III, MARK V  
Horizontal Deboner: 331  
Mechanical Deboner: 221, 332  
Comminuted Meat Deaerator: 325

PRITCHARD SALES, INC.  
ATLANTA, GEORGIA  
"Graham" Automatic Neck Breaker:  
GANB-100  
"Systemate" Automatic Eviscerator  
(Manual positioning of viscera  
for inspection necessary):  
121042. (Surfaces of machine

contacting carcasses must be  
sanitized between each use with  
180 F. water or 20 ppm residual  
chlorine at point of use.)

"Systemate", Automatic  
Eviscerator: MK-V (Manual  
positioning of viscera for  
inspection necessary. Surfaces  
of machine contacting carcasses  
must be sanitized between each  
use with 180 F. water or 20 ppm  
residual chlorine at point of  
use.)

RAP Belt Conveyor: 05000  
Automatic Bird Unloader: 31335  
Oil Sac Cutter: GAOS-200  
Conveyor Saw Table: 113069  
Giblet Chiller: RAPGC-2, RAPGC-2R  
Neck Skin Cutter: P-2000  
Line Divider: GLD-300, GLD 300A,  
GLD-300 B  
Breeding Machine: CB-80  
Eviscerating Line Shackle: RBES-304  
Kill Line Shackle: BKS-304  
Picking Machine: CH-6/, CE-6/.  
Automatic Poultry Killer: WAK-101  
Hand Gizzard Peeler: 71RAP  
Inside Outside Final Bird Washer:  
Mark II

Auto-Cone Breast Deboning System:  
CCGD1

Gizzard Harvester: M-1  
Leg Processor: LP-1  
Cone Deboning Wheel: CC3D1-5  
Turkey Oil Sac Cutter: GAOS-200T.  
(If used prior to inspection  
station, surfaces contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or a solution of 20 ppm  
residual chlorine at point of  
use.)

Cone Deboning Wheel: CC3D-T  
(Suspended from ceiling.)  
Neck Skinner Machine: NS-1001  
Gizzard Defatting Machine: NGW-1C  
Automatic Opening Machine: "Mark"  
III, "Mark" III-.. (Surface of  
machine contacting carcasses must  
be sanitized between each use  
with 180 F. water or a solution  
of 20 ppm residual chlorine at  
point of use.)

Breast Filet Compressor: BFC-1  
Front Half Portioning Machine:  
PFMBP-1A

Gizzard Tenderizer: GTM-100  
Rear Processing Machine: PRPMLP-1A  
Thigh, Drum Processing Machine:  
PTDPMLS-1

Automatic Parts Machine: APM-22  
Automatic Cut-Up Machine: APM-22  
Picking Machine: NP-.../  
Saddle-Cut Machine: PSCM-HM-1-00  
Automatic Wing Portioning Machine:  
6000

Automatic Neck Breaker: "Mark" 16  
Shackle: ICS-312-2  
Automatic Breast Filet Machine:  
1200

S/S Poultry Scalding: PSHE-4200  
Over/Under Cone Deboning Conveyor:  
OU-CD-18

Giblet Wrap Machine: "SYS"-3

Inspection Stand: ALP-2436

PRITTY/PAK, INC.

INDIANAPOLIS, INDIANA

Overwrap Machine: "Hanagata"  
HP---S, HP---G

PROCESSING AND PACKING EQUIPMENT AND SUPPLIES, FULLERTON, CALIFORNIA

Tripe Washer: 02-32-...-

PROCESSING MACHINERY & SUPPLY

PHILADELPHIA, PENNSYLVANIA

S/S Ingredient Feeder: HCPF-2

PROCESS ENGINEERING & FABRICATION, INC., AFTON, VIRGINIA

Mixer-Blender: 106-02-01

Oscillating Shuttle Conveyor:  
D-108-01-10

Oval Motion Carrier: D-100-01-25

Butter Sauce Dispenser: D-100-02-60

Cooking Oil Filter: D-202-01-...

PROCESS EQUIPMENT CORPORATION

BELDING, MICHIGAN

S/S Holding Tank (Open top): OVC-D

S/S Holding Tank: OVS-D

Cooker-Cooler-Mixer: JHR-3

Fiberglass Tanks: CVS-D-...-.....

Plastic Tanks: OVS-D-...-.....

"Low profile" Cooker/Cooler Mixer:

JHR-60, JHR-150, JHR-200,

JHR-300, JHR-500, JHR-1000

(Acceptance based on readily removable agitator shaft for daily cleaning and inspection.)

Low Profile Half Round Blender:

HR-60, HR-150, HR-200, HR-300,

HR-500, HR-1000 (Acceptance based on readily removable shafts for daily cleaning and inspection.)

Ball Valve: BF-100

Blender/Cooker: JHR-...., HR-....

PROCESS INDUSTRIES, INC.

OMAHA, NEBRASKA

Hide Stripper: BLUE-OX

PROCESSOMATIC, INC.

WEST PALM BEACH, FLORIDA

Divider: "D"

Interleaver Machine with STOP/GO

Conveyor: BB

Stacker Machine: CC

PROCESSOMATIC LIMITED

SCARBOROUGH, ONTARIO, CANADA

Stacker Machine: C

Interleaver Machine: B

Patty Marker: A

Ground Meat Transport Conveyor: G

PRODUCT INC.

RACINE, WISCONSIN

Vat Dumper: A, B, C, BT, DD

PRODUCTION SYSTEMS INC.

DALLAS, TEXAS

Meat Compress (Ham Stuffer): 9-12

PROPACK INDUSTRIES INC.

FULLERTON, CALIFORNIA

Returned Goods Table: 600

Steak Cutting Table: U-4000

Boning Table: B-4000

Smokehouse Cages: SC-..., 08-05...

Smokehouse Trees: ST-..., 08-06...

Cutting Tables: 3306, 3306-S,  
11-01-..., 11-02

Shelf Trucks: 4815, 5813, 5814,

5833, 5834, 5835

S/S Paunch Table: 02-29--

Meat Storage Bin: 01-08

S/S Paunch Truck: 02-28--

Paunch Truck S/S Pluck Pan: 02-28--

Vertical Lift Truck: 05-08

Tripe Umbrella: 02-33--

S/S Drum: 01-01--

Drum: 01-01--

S/S Meat Trucks: 05-0., 05-0..

Galv. Meat Trucks: 5680, 5002,

5350, 5500, 5355, 5011, 5012

Tripe Hanger: 020

S/S Paunch Table: 730

S/S Offal Truck (with removable S/S

Drip Pan): S6376

S/S Meat Trees: 03-02--

Galv. Meat Trees: 6110, 6112, 6210,  
6212

Adjustable Shelf Rack (with Solid  
Shelves): 10---

S/S Cattle Head Flush Booth:  
02-20--

Flat Bed Truck (with solid bed):  
05-10--

"Pro-Pak" Patty Mold Plates: 1400,  
1500

Vacuum packaging Machine: VM2/NU,  
VM3/S-NU, VM5/2, VM-B2

Multideck Freezer: MD-....

Broiler: BGF-....

CO2 Snow Hood: 12-03--

Deep Fat Fryer (w/Hydraulic Liftout  
Conveyor): 12-....

Overhead Bone Conveyor: BC-....

Moving Top Boning Table: BT-....

Dual Stuffing Horn: 12-04--

Conveyor: TC-....

Wire Belt Transfer Conveyor:  
WC-....

Pre-Cool Conveyor: PC-....

S/S Conveyor: AC-....

Oil Storage Tank: 12-18--

Continuous Oil Filter: 12-17--

Convection Broiler: 12-06--

Buggy Lift Dumper: BD-...

Screw Conveyor: SC-....

PROTECON SYSTEMS B.V.

OSS HOLLAND

Pickle Injector: Protecon PI-...,  
PI-...-S

Meat Recovery System (Bone Press):

Protecon MRS-..., MPD-..

Meat Tumbler: Protecon MU-..

Vacuum Meat Press: Protecon  
VP-24-NVL

Tenderizer: Protecon PMT-41

Pickle Injector: Protecon PI-440

Deboner: PAD-10, PAD-...

Pumping Machine: 162.H

PROTEIN FOODS INC.

GAINESVILLE, GEORGIA

Deboning Machine: "Sepromatic" 2A

Filter: 3502

PRYOR PACKAGING MACHINERY

DALLAS, TEXAS

Bulk Filler: PPMC-150-...

Metering Pump: MP-...

Dispensing Valve: DV-...

PUMPS AND PIPES INC.

RICHARDSON, TEXAS

S/S Diaphragm Pump with Sanitary

Quick Disconnects: P/W25FM

PURALATOR TECHNOLOGIES

NEWBERRY PARK, CALIFORNIA

7 Element Filter Housing:

62-10685-TAB

PUREX CORPORATION

WILMINGTON, CALIFORNIA

Freezing Board: Plastic

PURITAN EQUIPMENT COMPANY

OMAHA, NEBRASKA

CO2 Chiller (Continuous): 12-24

Hot Water Tempering Cabinet:

AM-1001

- Q -

QUALITY FABRICATORS INC.

HARRISON, ARKANSAS

S/S Tank: TX 101

Belt Conveyor w/Washer: BC 101

Boning Conveyor w/Cutting Boards:  
SC-101

Screw Conveyor: CC-101

QUALITY MAPLE BLOCK COMPANY

NEW YORK, NEW YORK

Cutting Board (Polysan): Qual San,  
B50-20R

- R -

RAMACCIOTTI EQUIPMENT CO., INC.

OMAHA, NEBRASKA

Carcass Lugging Buggies: M371-1,  
M310-2, M310-3

RAMSEY ENGINEERING

ST. PAUL, MINNESOTA

Check weigher-Classifer: 400  
Series, 500 Series, 1200 Series,  
1700W, 1700 S/S, 2000 W,  
2000 S/S Series

Sorting Conveyor, Channelizer: CH  
Metal Detector (For Unpackaged  
Product): 60 series, 70 series,  
80 series, 90 series

Checkweigher: Mark II, Mark IIA,  
Mark III

Weight Table/Conveyors: Frame 22,  
Frame 32, Frame 33, Frame 40

RAN-DAR-BROOK MANUFACTURING

COMPANY, LIBERTY, MISSOURI

Vertical Hydraulic Hog Skinner:  
101

RANK INDUSTRIES, INC.

DES PLAINES, ILLINOIS



Metal Detector: MD-...

RANK PRECISION INDUSTRIES, INC.  
DES PLAINS, ILLINOIS  
Conveyor: RPI-100, RPI-200

RAPIDS MACHINERY COMPANY  
MARION, IOWA  
"Marion" Mixers: FP-...., FPS-....

RAPISTAN OF CHICAGO  
OAK BROOK, ILLINOIS  
Conveyor: RSC-4655-D

RAPSCO INDUSTRIES  
DALLAS, TEXAS  
Pork Skin Sizer Breaker: PSB 1872  
Incline Conveyor: .....I

RAQUE FOOD SYSTEMS, INC.  
LOUISVILLE, KENTUCKY  
Spreader Valve: SV-..  
Rotary Head Filler: RHF-100  
Cheese Filling Machine: CF-200  
Conveyor: SL-...., DL-200,  
TC-.....  
Piston Filler: PF-..  
Rotary Pump Filler: RPF-....  
Vegetable Filler: RVF-..  
Transfer Pump: TP-P-., TPF  
Lidder-Closer: LC-...  
Blender: BL-..  
Packaging Machine: DPM,  
HS-....., HS-.....  
Wrapping Machine: FW-..  
Cheese Dispenser: CF-.....  
Sauce Dispenser: WF-.....,  
WF-.....  
S/S Air Conveyor System: AC-.....  
Topping Machine: TU-.....  
Bucket Conveyor: BC-.....  
Traveling Filler Head: TH-.....  
Traveling Valve Mount: TH-.....  
Transfer Conveyor: SN-.....  
Vibrating Conveyor: VC-.....  
Two Belt Return Systems:  
RS-.....  
Steam Tray Closing Unit:  
CL-.....  
Conveyor: DL-....

RASMUSSEN AND ASSOCIATES  
LODI, WI  
Smoke House: 800  
Brine Chiller: BC-....

RAVAN PRODUCTS  
GAINESVILLE, CALIFORNIA  
Inspection Stand: RP101  
Belt Conveyor: 101  
Final Inside/Outside Bird Washer:  
100  
Neck Skinner: 6000  
Box Icer: 101

RAVEN INDUSTRIES  
SIOUX FALLS, SOUTH DAKOTA  
Fiberglass Tank (For brine or water  
only.)

RAYTHEON COMPANY  
WALTHAM, MASSACHUSETTS  
Microwave Oven: QMP-1679-...,  
QMP-2103

Microwave Oven (Batch Type):  
QMP-1879.

M. REBIZZO AND COMPANY, INC.  
SAN FRANCISCO, CALIFORNIA  
Ravioli Machine: 30A  
Mixer: G

RED ARROW PRODUCTS COMPANY  
MANITOWOC, WISCONSIN  
Smoke Cabinet  
Atomizing Liquid Smoke Systems:  
200, 500, 100

REDINGTON, INC.  
BELLWOOD, ILLINOIS  
Wrapping Machine: Type M

RED VALVE CO., INC.  
CARNEGIE, PENNSYLVANIA  
Air Operated Sanitary Type Pinch  
Valve: 2606

REED OVEN COMPANY  
KANSAS CITY, MISSOURI  
Utility Proof Box: 38x44

E. W. REESE  
WHITTIER, CALIFORNIA  
Grinder Heads: 17"x9" & 14",  
31"x24"  
Grinder Heads: 24" x 20", 31" x  
24", 38" x 20."

REFRIGERATION ENGINEERING CORP.  
SAN ANTONIO, TEXAS  
"RECO" Water Chiller: WC-...  
Self Contained Product Freezers:  
RP-..  
Self Contained Product Freezing  
Tunnel: DP-3  
Continuous Meat Freezer: CMF-..  
Liquid Chiller: LC-....  
Plate Water Chiller: RWC-....  
Refrigerated Water Chiller:  
RWC-.....  
Water Chiller: RFWC-....

REGAL PLASTICS COMPANY  
KANSAS CITY, MISSOURI  
"Tote" Food Containers: RT27-16-8,  
RT18-11-1/2-4-1/4  
"Regal-Tote" Food Containers:  
RT-28-28-1, RT-25-13-4,  
RT-24-12 1/2-6, RT-27-17-6, (will  
withstand temp. to 250 F.)  
"Regal-Tote" Food Container Lids:  
RTL-25-13, RTL-24-12 1/2,  
RTL-27-16 (will withstand temp.  
to 250 F.)  
Meat Pans: RT-16-8-3, RT-17-8-3,  
RT-18-9-3  
Plastic Tray: RT-24-5-1  
Plastic Meat Tray: RT-24-4-1  
Plastic Meat Tray Lid: RT-24-5

REICH GMBH AND COMPANY, KG  
WEST GERMANY  
S/S Smokehouse: UNIGAR-....

ROBERT REISER & COMPANY  
BOSTON, MASSACHUSETTS  
Loader  
S/S Dump Cart

Can Filler: F.K.F.  
Vemag Stuffer: - G-250, R117S  
Seydelman Cutter: K-...  
Deboner (Bibun): 16, 18  
Raw Poultry Deboner (Bibun): 15  
Cooked Poultry Deboner (Bibun): 15  
Seydelman Grinder: CS-160  
Vemag Continuous Stuffer: 1000-S,  
1000-S-2, 2000-S, 1000-S-3,  
3000-S, 3000-S-1, 3000-S-2,  
3000-S-3 (with stainless steel  
screws and screw holders.)  
Holac Automatic Dicer: 1, 10,  
Holette A  
Poultry Meat Strainer: SUM-420  
Deboner: SK-1  
Conti-Cooker: 60-..S-., 60-..N-..  
Cooked Leg Deboner: RB  
Reiser Neck Skinning Machine: NS-2  
"Salco" Blender-Mixer: PMB-.....  
"Reiser" Skin Dewatering Machine:  
SD-2  
"Vemag" Smokehouse: HCS-2  
Shishkabob Skewer Machine: 687  
Continuous Vacuum Stuffer: "Vemag"  
500  
Automatic Dicers: "Holac" VA,  
"Holac" 1, "Holac" 10, "Holac"  
HA-121  
Dicers (with suitable stand):  
"Holette" A, "Holette" 19,  
"Holette" 21  
Vacuum Packaging Machines: VM-...  
Vemag Continuous Stuffer: 1000DC,  
3000DC  
Injector: FGM-....  
Grinder: WD-114  
Vemag Ham Filler: 660

ROBERT REISER & COMPANY, INC.  
CANTON, MASSACHUSETTS  
Vacuum Meat Tumblers: TU-....  
S/S Vacuum Tumblers: VMT-....  
Holac Slicer: 26/66, 26/74T  
Vacuum Packaging Machine: "Dixie  
Vac Modular" MOD-., "Dixie Vac"  
DV-., "Dixie Pak" DP-...  
Boneless Meat Tenderizer: "Fomaco"  
FGM 810T  
Automatic Feed Grinder: AU-200,  
AU-200B, AG-160 & AG-160B  
Rotoclaw: Mark II  
Ham Softening Machine: HSM-1200  
Vemag Continuous Stuffers: ROBOT  
700, 2000DC  
Emulsifier: "Comvair" 76  
Screw Conveyor: RSC-D-..-L-..  
Vemag Continuous Stuffer: 4000 DC

REMCO PRODUCTS  
ZIONSVILLE, INDIANA  
Karttub: 6901  
Tub: 6911  
Aero-Tote Tub w/Drain: 6921

REMCON PLASTICS, INC.  
CONSHOHOCKEN, PENNSYLVANIA  
Plastic Bulk Handling Bin w/Drain:  
TR-36, TR-46, TR-48, TR-30, TR-40  
Plastic Bulk Handling Bin w/Drain:  
TR-33, TR-39S

RENNCO, INC.  
HOMER, MICHIGAN

Packager: 201

RENO ENTERPRISES

HUTCHINSON, KANSAS

Extruder: 200

Conveyor: 100

Metal Detector Conveyor: 110

Vacuum Blender: 350-...., 350-....

Wire Mesh Belt Conveyor: 250-...., 300-....

REPCO ENGINEERING INC.

MONTEBELLO, CALIFORNIA

Heat Exchanger: 10-6-120

RESEARCH DEVELOPMENT & MANUFACTURING

CO. COLUMBUS, OHIO

Breader: BRC-001, BR-2400, FD-001

Conveyor: CA-001, PTC-001

Egg Dip: ED-001, BD-005

Poultry Cutting Line: PCCL-001

Wing Cutting Machine: WC-001

Inspection Conveyor With Continuous Belt Washer IT-1

Marinators 1, 2

Poultry Breast Deboner: CFSB-1

2-Tiered Belt Conveyor: IT-5

3-Tiered Belt Conveyor: IT-5

Single Drum Marinator with Drain Table: MARR-1

Automatic Breader: VBS-1

Trayed Product Conveyor: C-CO2

2-Tiered Conveyor: C-LTB

S/S Sifter: RS-1

S/S Belt Conveyor: C-481

Poultry Skinner: SK-1

Thigh Deboning System: CFSLT-2 (Deboner and Conveyor)

Automatic Poultry Stripper: GNG-1

Thigh Deboner: CFS-LT-3

Poultry Breast Deboner: CFS-B

Leg & Thigh Deboner: TKD-1 2

Breast Deboner: BFP-1

RESEARCH & DEVELOPMENT PACKAGING

CORP., LEBANON, NEW JERSEY

Rotary Form, Fill, Seal Machine: RFFS-...

RESEARCH PRODUCTS COMPANY

MADISON, WISCONSIN

Matting: Neotex

RESINA AUTOMATIC MACHINERY CO., INC.

BROOKLYN, NEW YORK

Screw Cap Machine: S-...-MP

RESINFAB CORP.

BELDING, MICHIGAN

Salt Dissolver: 106MC

REXHAM CORP./BARTELT MACHINE

SARASOTA, FLORIDA

Filler: DT-NP

Bartelt Intermittent Motion

Packager: IM

Packaging Machine: IMV-...S, IMR9-14SS

Packaging Machine, Form, Fill, Seal: Bartelt Eterna DA-...S

REXNORD, TABLE TOP CHAIN DIV.

MILWAUKEE, WISCONSIN

Belt Flights (Food Contact)

"Snap-On" Rigid Plastic: 843, 863, 1873, 2873, 3873, 963

Low Backline Table Top Plastic Chain: LBP-821, LBP-882 (For Packaged Product Only)

Plastic Table Top Conveyor Chains: LF-88.B, LF-88.TAB

Plastic Open Hinge Conveyor Chains (For Direct Product Contact): HT-48.., LF-48..

Plastic Conveying Chain (For Packaged Product only): Series 4705, LBP-883

Plastic Belts: D820, D821, D880, D882, D1700, LF821, LF1700

Mat Top Plastic Belt (for direct product contact): "Rex" 5996,

Plastic Table Top Chains (direct food contact): LF879B, LF879TAB, LF880B, LF880TAB, LF882B, LF882TAB, LF1700, LF1701B, LF1701TAB, LF2500

REXROTH INDUSTRIES, INC.

LAPAZ, INDIANA

Meat Tumbler: T-660

Poultry Chiller: C-400

Conveyor: 2D-500

REYNOLDS ELECTRIC CO.

MAYWOOD, ILLINOIS

"Deluxe" Grinder: 712-D

R. J. REYNOLDS FOODS

WINSTON-SALEM, NORTH CAROLINA

Poultry Deboner: MARK IV, MARK V

REYNOLDS METALS CO.

RICHMOND, VIRGINIA

Vertical Primal Wrapper: VW-1

Primal Wrap: HW-1

Reycon Closing Machine: 221A

Belt Sealer: TC-1

Case-Redi Wrapping Machine: W-1

Rotary Pouch Filler: 100

Heat Sealer: "Reycon" 103

RH PACKAGING SYSTEMS, INC.

CLEARWATER, FLORIDA

Portion Control Filler System:

1000, 2000

RHEON AUTOMATIC MACHINERY COMPANY

PARAMUS, NEW JERSEY

"Rheon" Encrusting Machine: 207SS, 207DD, 208

J. E. RHOADS & SONS

NEWARK, DELAWARE

Right Angle Conveyor: JER-1702-RC

Belts (Food Contact): 1R30WU,

2R30WU, 2L40WS, 2R70WS

RHOADS MIDWEST DIVISION

GRAND RAPIDS, MICHIGAN

Belts (Food Contact): 2R0/O,

2R5/5W, 2LR5/OW, 2R7/OW, 1R3/OW

WALTER B. RICHTER COMPANY

WONDER LAKE, ILLINOIS

"Rockford" Filler: A, B, C, CL

RIETZ DIVISION, BEPEX CORPORATION

SANTA ROSA, CALIFORNIA

Thermascrew Cookers: TL-9, TL-12, TL-16, TL-24, TL-30, TL-36, TL-46K, TL-46

Prebreakers: PB-15 Sanitary Design, PB-12-K5A3, PB-24-K5A3..., PB-15-K5A3, PB-10-K5A3..

Disintegrator: RP-Diameter-K, RA3-Diameter-K, RA2-Diameter-K, RAT-Diameter-K

Formulating Conveyor: C-18K-2222

Vacuum Mixer Blender:

RSV-Diameter-K

Extractor: RE-Diameter-K

Self Feeding Pump Conveyor: C-9

Thermascrews: TC-Diameter-K,

TLJ-Diameter-K, TJ-...K....

Screw Loader: C-Diameter-K72

Covered Screw Conveyor:

C-Diameter-K32

Uncovered Screw Conveyor:

C-Diameter-K22

Mixer-Blender: RS-Diameter-K....

Blender w/Steam Diffusers:

RSD-Diameter-K-....

Grinder: MT..X.

Sanitary Food Pump: 803D, 808D

Belt Drainer: RBD-30

Covered Screw Conveyor: C-24-K-2210

RMF STEEL PRODUCTS COMPANY

GRANDVIEW, MISSOURI

Frozen Meat Conveyor: FB-100

Vat Dumpers: 100, 110

Belt Conveyor: 210

Belly Roller: 200

S/S Product Hopper: CT600

S/S Tables: UT50, WT075, UT-...., TS-....

Meat Conveyors: FMC-....,

FFD-...., TTC, FFR-....

Meat Tub Dumpers: D-....

Metal Detector Conveyors: MDC-....

Meat Trucks: MV-....

Screw Conveyors: SC-....

Screw Loader: SCA-....

Bagger: 620

S/S Smokehouse Truck: ST-1

Mixer-Blender: 28-....

Patty Stacker: PS-6

Cutter/Mixer: RS-....

Bone Chip Remover: RMF-Tresomat

Chamber Vacuum Machine: HRI-20

Vacuum Tumbler Blender: VMM-.....

Vacuum Packaging Machine: "SNORKEL

VAC" SV 45, SV-60

Skinner: AS-...

Vacuum Tumbler System: G.E.T-....

Automatic Skinning Machine: AR-50

Hydraulic Knife: Cutty-....,

Format..., Standard...

Loaf Browner: LB-50

Vacuum Packaging Machine: "Snorkel

Vac", SV 453 and SV 603

ROBOT COUPE USA, INC.

JACKSON, MISSISSIPPI

Food Chopper-Mixer Blender: R25T

ROBBINS & MYERS INC.

SPRINGFIELD, OHIO

Moyno Pump: FF, FG, FJ, FGJ, FFJ

ROBERTS MEAT PROCESSING EQUIPMENT

NEWARK, NEW JERSEY



Vacuum Tumbler IPF 2200  
Lift Dumper: IPF-2500  
Vacuum Blender: IPF....

ROBERTSHAW CONTROLS COMPANY  
FT. WASHINGTON, PENNSYLVANIA  
Level-Tel-Transmitter: 156

B. B. ROBERTSON COMPANY  
MARION, ILLINOIS

Smoker-Cooker: BBR-79-SS,  
BBR-700-SLSE-U  
S/S Smoker-Cooker: XLR-1600-4,  
XLR-1600, XLR-1400-SLSE-U,  
XLR-1600-4-U  
Vacuum Packaging Machine: "Henkovac"  
5000, 1000 thru 3000

A. K. ROBINS INC.

BALTIMORE, MARYLAND  
Elevator Screw: 7504-17  
Rotary Blancher: AK  
Inspection Conveyor: ST  
Blancher: HWB-...  
S/S Destoner: DD  
Pasta & Rice Rinser: RR-30-...  
Vibro Breeding Unit, Consisting  
of: Drum Breader-Duster, Model  
DBRS; Vibratory Breeding Machine,  
Model VB; Batter Machine, Model  
BM; Drain Conveyor, Model DC.  
Pressure Cooker & Vacuum Cooler (For  
vegetable processing only): RHR

ROHM & HAAS

PHILADELPHIA, PENNSYLVANIA  
Cutting Board (Plexiglas):  
G-Unshrunk, W-7508

RONCO MANUFACTURING OF GOLDEN VALLEY

MINNEAPOLIS, MINNESOTA  
Piston Filler: F30  
Transfer Pump: P30  
Fillers: F40, F40PF, F30B, F40B

RONDO INCORPORATED

HACKENSACK, NJ  
Dough Sheeter: "Rondo" 5/4-604A,  
5/4-603B, SMK64, SMK63  
Dough Sheeter: "Quattro"  
10-C-800-L-001  
Dough Sheet Former: TBF  
Dough Sheeter: "Quinto" PQC 613333  
Rono Make-Up Table: MUT-603-....

ROSE FORGROVE INC

ELMHURST, ILLINOIS  
Vacuum Packaging Machine: RF-255,  
250, 251

ROSE METAL PRODUCTS, INC.

SPRINGFIELD, MISSOURI  
S/S Vat: 433  
S/S Conveyors: RMP-...WB-...  
RMP-...WB-... (CO2),  
RMP-...WB-EXT-... (CO2),  
RMP-...FGB-ST-...  
RMP-...FGB-WT-...  
RMP-(2)-...FGB-ST-...  
Double Conveyor: RMP-...FP-...(2)  
S/S Wire Belt Conveyor:  
RMP-...WB-...C&H

LOUIS A. ROSER

SALT LAKE CITY, UTAH  
Liquid Freezer: R  
Table: AS  
Belt Freezer: IQF-BF-40

ROSISTA INC.

WOODALE, ILLINOIS  
S.S. Butterfly Valve:  
FB920-4-PA-04-04

CHARLES ROSS & SON CO.

HAUPPAUGE, NEW YORK  
Motionless Sanitary Mixer: LLPD,  
LPD  
Mixer/Emulsifier: 525  
Mixer: EM-..., EM-....

ROSS INDUSTRIES, INC.

MIDLAND, VIRGINIA  
Tenderizer: 501, TC-700, 601  
Slicer: 950, 925  
Seasoning Injector: 710  
Superform Press: 719, 720  
Air Purifier: Microban 1200 w/G.E.  
G-30T8 Lamps  
Dicer: 711, 714  
Meat Forming Press: Uniform 914  
Mechanical Tenderizer: TC-700M  
Portion Slicer: 990A  
Vacuum Tumbler: 1100  
Band Saw Slicer: 990S  
Band Saw Autocut: 800  
Horizontal Form/Fill/Seal Machine:  
550  
Slicer: 950-  
Tenderizer: 650-A

ROSS-TEMP DIVISION, SCHNEIDER METAL  
MANUFACTURING CO., CHICAGO, ILLINOIS

Ice Makers (Use w/Accepted Storage  
Bin): RF-1051-UF-SS-DA  
Ice Makers (Use w/Accepted Storage  
Bin): RF-1051-UF-SS-W-DA,  
RF-L251-UF-SS-DA,  
RF-L251-UF-SS-W-DA,  
RF-2051-UF-SS-DA,  
RF-2051-UF-SS-W-DA  
Ice Makers (Use w/Accepted Storage  
Bin): RF-600-UF-SS-W-DA,  
RF-951-UF-SS-DA,  
RF-951-UF-SS-W-DA,  
RF-1251-UF-SS-DA,  
RF-1251-UF-SS-W-DA,  
RF-2051-UF-SS-DA,  
RF-2051-UF-SS-W-DA,  
RF-952-UF-SS-DA

ROTOCAST PLASTIC PRODUCTS, INC.

MIAMI, FLORIDA  
Bulk Box-Natural: 30  
Bulk Box Stack Lid-Natural: 30  
Bulk Box - Blue: 30  
Bulk Box Stack Lid - Blue: 30

ROVEMA PACKAGING MACHINES

NORCROSS, GEORGIA  
Form, Fill, and Seal Packaging  
Machine: VPU-..., VPM-...,  
MVP-..., MVP-...K

ROYAL FILTERS

SPRINGFIELD, MISSOURI

Continuous Oil Filter: Knight-...,  
PRINCE 18-..., KING 24-...

ROYAL SUPER-ICE COMPANY

SAN LEANDRO, CALIFORNIA  
Zero-Pak

RSI INDUSTRIES, INC

ROCHESTER, MINNESOTA  
P/M Orbital Dispensing System: 8200  
P/M Ice Dispenser: D130, D200, D260,  
D330

RTM, INC.

MEDFIELD, MASSACHUSETTS  
Grinder: 130E, 150E  
Auto Mincer & Mixer: TM-180  
Patented Mincer & Mixer:  
TM-180.180  
Open Mixer: .....  
Vacuum Mixer: .....  
Cube Back Fat Scolding Unit: ....  
Pre-Breaker: SG-201, SG-202  
Pickle-Injector: N-138-SL  
Continuous Vacuum Stuffer: IC/4

RUBBERMAID COMMERCIAL PRODUCTS

WINCHESTER, VIRGINIA  
Food Box Lid: 3502, 3510, 3616,  
3590, 3591, 3592, 3300  
Food Box: 3500, 3501, 3508, 3509,  
3690, 3691, 3693, 3695, 3300  
Plastic Containers, Small Round,  
w/Lids: 2600 Series  
Cutting Board: 33..., 34  
Rack/Cart: 33..., 34...  
Plastic Boxes w/Lids: 3500 Series,  
3600 Series, 17...  
Plastic Containers or Drums w/Lids:  
2600 Series  
Platform Truck (with removable  
cover): 44..., 44-., 44-..05  
Tote Box: 624  
Tote Box Lid: 625  
Ingredient Bin w/Lid: 36.. Series  
Utility Cart: 3355  
Ingredient Bin w/Lid: 2600  
Food Box and Lid: 3300  
Food Box With or Without Lids:  
33..., 35..., 36.. Series  
Plastic Containers With Lids: Small  
Round 26.. Series  
Cutting Boards: 33..., 34.. Series  
Rack Carts: 33..., 34.. Series  
Plastic Box w/Lid: 17..., 33...,  
35..., 36.. Series  
Plastic Containers or Drums  
w/Lids: 26.. Series  
Platform Truck: 44-... Series  
Ingredient Bin w/Lid: 36.. Series  
Utility Cart: 3355  
Measuring Cups: 3210, 3215, 3216,  
3217, 3218  
Scoops: 2882, 2884, 2886, 2887

RUBBERMAID APPLIED PRODUCTS, INC.

STATESVILLE, NORTH CAROLINA  
Plastic Box w/Lids: 1301, 1305,  
1307, 1310, 1311, 1315, 1316,  
1319, 1320, 1323, 1324, 1326.  
Plastic Containers or Drums w/Lids:  
1212, 1213, 1220, 1221, 1225,  
1226, 1231, 1232, 1244, 1245,

1249, 1250, 1251, 1255, 1256,  
MH-....  
Plastic Bins or Lids: 1128, 1124,  
1126, 1127  
Plastic Vats or Lids: 1108, 1109,  
1110, 1118, 1119, 1120  
Poultry Vat: S-....  
Poultry Vat Lid: SL

RUDOLPH FOODS, DIV. OF BEATRICE FOODS  
CO., LIMA, OHIO

Pork Rind Fryer: B  
RUSSELL-ROANE, INC.  
ST. LOUIS, MISSOURI  
Meat Tumbler MA...  
Liquid Smoke Spray Cabinet: U-18,  
CA-42-1

RUTHERFORD RESEARCH INC.

ROSCOE, ILLINOIS  
Akra-Pak Dispenser: LF..., SF...  
Belts Flat Cleat (Food Contact):  
CVM-8, DCVM-8  
Akra-Pak Filler: OSF-...-B, OSF-...-B,  
OSF-...-B  
Akra-Pak Slurry Filler: OSF-...-B,  
OSF-...-B, DOSF-...-B, DOSF-...-B

JOSEPH T. RYERSON & SON, INC.  
CHICAGO, ILLINOIS  
Cutting Board: "Ryertex"

RYKAART, INCORPORATED  
HAMILTON, OHIO  
Dough Mixer: HSM-...

RYOWA REIKI  
HONOLULU, HAWAII  
Slicer: RC-5000

- S -

SACK METAL WORKS, INC.

WILMINGTON, MASSACHUSETTS  
Wire Belt Transfer Conveyor: WBTC  
Boning Conveyor: BC-1  
Overhead Conveyor  
Casing Puller  
Frank Chill Tank: CCT-1  
Dump Cart: DC 400, DC 600  
Smokehouse Truck: 53, 54, 55, 56,  
57, 58  
Conveyor: IC-1, TC-1, BC-1, PC-1,  
OHC1, SVBC  
Table: PT-1, C, BB-1  
Lazy Susan: TT-1, TT-2  
Vat: CV-1  
Vat Dumper: CVD-1  
Sausage Dump Bucket: SDB1, SDB2  
Pan Rack S/S or Galvanized:  
AT-70125  
S/S Pans: 21 x 25 7/8 x 1  
Wash Table: WT  
S/S Tank Truck: CVM  
Cutting Table w/Top of Sana-Lite,  
S/S and Sana-Lite in combination:  
G  
Cutting Table w/Top of Sana-Lite  
and S/S in combination: D  
Cutting Table w/Full Sana-Lite Top:  
A  
Cutting Table w/S/S Top: C1

S/S Conveyor: C4790  
Smokehouse: SH-1  
Grinder Parts Rack: GPR-1  
S/S Curing Vat: CV-6  
S/S Smokehouse Tree: OECT-2  
Galvanized Smokehouse Tree: OECT-1  
S/S Smokehouse Cage: OET-2  
Smokehouse Cage: SH-C  
"T" Smokehouse Truck: SH  
Meat Tub: MT..  
Meat Truck: T-1200  
Galvanized Smokehouse Cage: OET-1  
Paunch Trucks: PT-S, PT-G

SACKETT-CHICAGO

SCHAUMBERG, ILLINOIS  
S/S Vat Dumper: EFD-S-1

SAIMA

BOLINGBROOK, ILLINOIS  
Tortellini Machine: 4P

ST. REGIS PAPER COMPANY PACKAGING

DIVISION, DALLAS, TEXAS  
Indexing Machine: 4

SALVO MACHINERY COMPANY

FALL RIVER, MASSACHUSETTS  
Bacon Pellet Fryer: E-120

SAMPLA, S.A.

BARCELONA, SPAIN  
Belts (Food Contact): Alier-100,  
Alier-100U, Alier-200, Alier-300,  
Ecovit-200, Ecovit-300, P20-X302

SAMPLA, S.P.A.

MILANO, ITALY  
Belts (Food Contact) F5, F10, F20,  
F22, F30, P6, P10, P20-X302  
Belts (Package Products) R10, R18,  
R20, S10, L100, L200

SANDOVAL MACHINE & TOOL COMPANY

SANDOVAL, ILLINOIS  
Wingette Machine

SANDUSKY FABRICATING & SALES CO.

SANDUSKY, OHIO  
Conveyor: BC-1  
Flight Top Table: FBT-1  
Cutting Table: BT-1, BT-2  
Viscera Inspection Table: VT-....

SANDVIK JAHN

HUNTINGDON, ENGLAND  
Continuous Oil Filter System:  
CPF-1, CMF-1  
Multiple Pass Belt Freezer: 600  
Series, 6-....  
Freezing Conveyor Belt: Vee-Rope  
Chilling Conveyor: Glycol  
Deep Fat Fryer: F-10 DFG, F-10/16,  
F-10  
Slat Link Belting (Packaged Product  
Only): Wendway S/S  
S/S Spiral Conveyor: Helimatic  
S/S Wirebelt Conveyor: A-...-115  
U-Bar Wire Rod Belting: Wendway S/S  
Verti-Stack Freezer: VS-21-SS-00,  
VS-21-PS-00  
Wire Red Belting: Wendway S/S

SANI-SERV

INDIANAPOLIS, INDIANA  
Broiler: B-208E, B-230E

SANITARY PROCESSING EQUIPMENT CORP.

DEWITT, NEW YORK  
"Feldmeier" S/S MultiTube Heat  
Exchanger: 2502

SANITARY SCALE COMPANY

BELVIDERE, ILLINOIS  
Chopper-Grinder: 3800

SARTORIUS GMBH

GOETTINGEN, WEST GERMANY  
Sartorius Electronic Scale: 50P-S

W. J. SAVAGE COMPANY, INC.

KNOXVILLE, TENNESSEE  
Packout Conveyor: I.Q.F.  
Spiral Freezer Conveyor (Double  
Drum): 19977D  
Spiral Freezer Conveyor (Single  
Drum): 19977S

SAVORY EQUIPMENT COMPANY

NEPTUNE, NEW JERSEY  
Conveyor Broiler: CB-..., CB-....  
Conveyor Oven: CO-..., CO-....  
Conveyor Pizzamaker: RT-3PZ

SAYE MACHINE SHOP

MARYVILLE, MISSOURI  
Carcass Splitting Saw: DLX, PKR

SCALE & AUTOMATION SYSTEMS, INC.

TUCKER, GEORGIA  
Bulkweigher: LR-5000

SCAN AMERICAN CORPORATION

MONTPELIER, VERMONT  
Loader: Scaniro K7  
Frozen Block Conveyor: WK-400  
Scaniro Loader: L7  
Grinders: C-400-2T-70SSBW,  
C-250-IT-70SSBW, C-250-RSSBW,  
C-160-IT-72SSBW, C-160-Car-SSBW,  
Universal C-400, C-250  
"Wolfking" Single Shaft Mixer:  
SSM-..., Universal C-250  
"Wolfking" Twin Shaft Mixer:  
TSM-....  
Weight Classifier: S15-...-A,  
S15-...-A, S15-...-0, S15-...-0  
Mixer: ...-1-AM, ...-1-AM  
Mixer/Grinder: 1000/160, 1000/250,  
1500/250, 2000/250, 3000/250  
Lift: L10  
Constant Flow Device CFD.  
Automatic Bone Chip Eliminator:  
A/BES  
Rota-Freezer: H-1200  
Filler and Capper: ROT-O-MIN 3000  
Shuttle Conveyor: "Square-doubler"  
Vacuum Tumbler: VT 10  
S/S Meat Truck: B30  
Vat Dumper: 863-1, 863-2  
S/S Inspection Table: 99  
Meat Storage Bin: 600  
Meat Grinder: SIMO, Series 130,  
160, 200, 250, 300, 400  
Weighing Unit w/Infeed Conveyor &  
Sorting Unit: 332  
Loaders: "Scaniro" K  
Curing Tank: C-...



SCANDURA, INC.

CHARLOTTE, NORTH CAROLINA

Belts (Food Contact)

Thin Line PVC...White, Tan,  
Emerald Green...Smooth, Cleated,  
Flanged, V-Guide..., COS, CBS  
Thin Line Urethane, White, Tan,  
Amber, Emerald Green...Smooth,  
Cleated, Flanged, V-Guide...,  
COS, CBS

Crescent Top Incline...White,  
Tan, Emerald Green...COS, CBS

Belts (Food Contact): Little

Giant-White, Black, Tan, Green,  
Burnt Orange  
Food Flex-White, Black, Tan,  
Green, Burnt Orange  
Food Flex II-White, Black, Tan,  
Green Burnt Orange  
US Flex-White, Black, Tan, Green,  
Burnt Orange  
General Purpose-White, Black,  
Tan, Green, Burnt Orange, (Belts  
with cotton carcasses must have  
edges sealed with approved  
sealant.)

SCANVAEGT

ARHUS N., DENMARK

Digital Platform Scales: 1020-..

SCHALLER AND WEBER, INC.

LONG ISLAND CITY, NEW YORK

Ham Mold: A-10

SCHLEGEL'S FRISCH-DE-POT

WEST GERMANY

Fresh Meat Container:  
"Frisch-De-Pot" 001/83

SCHLUETER/DONTECH

JANESVILLE, WISCONSIN

S/S Rotary Drum Strainer: RDS  
12-12

JACOB SCHMIDT & SONS, INC.

HARLEYSVILLE, PENNSYLVANIA

Conveyorized Cutting Table  
Transfer Conveyor  
Over & Under Conveyor  
Trucks: AA, BA, CA, DA, EA, FA, GA,  
KA, MA  
Loin Truck: VA  
Paunch Truck: ZA  
Offal Hanging Truck: ZA  
Smokehouse Truck: LA  
Shelf Truck (For Fully Packaged  
Product or Product on Trays): NA,  
LB

Platform Truck, Aluminum (For fully  
packaged product or product on  
trays): HA

S/S Chill Tank: DB

S/S Pickle Tank: JA

S/S Drum: QA, OA-1

S/S Meat Wash Sink: RA

Rod Belt Conveyor: HB

Hot Water Shrink Tunnel: CB, CB-1

Ham Glazing Tank (Heated): L.B.

Tables: TA-C, TA-D, TA-E

Cattle Head Inspection Truck: XA

Lazy Susan: GB

Stationary Viscera Inspection

Table: WA

Dump Truck: FB

S/S Truck: VB

Meat Tumbler: TU

Ham Boning Conveyor: HBC-..

S/S Dumper: DU-. DUT-.

KARL SCHNELL INCORPORATED

ELK GROVE VILLAGE, ILLINOIS

Chopper/Mixer Emulsifier: FD.....

Stuffer: "KS" P6-...

CONRAD SCHOLTZ AG

FEDERAL REPUBLIC OF GERMANY

Belts (Food Contact): White

Flexoglide Balscholit E200/2

HELMUT SCHRODER GMBH

WEST GERMANY

Pickle Injector: N40-.-LS/K,

N61-.-LS/K, N138-.-LS/K,

N184-.-LS/K

SCHUMP SALES, INC.

GREELEY, COLORADO

Plastic Bag Holder: 101

SCHUTTE PULVERIZER COMPANY, INC.

BUFFALO, NEW YORK

Pulverizer: 20

SCIENTIFIC-ATLANTA INC.

ATLANTA, GEORGIA

Packaging Machine: Versapac, VACO,  
RV-100

SCOTSMAN

ALBERT LEA, MINNESOTA

Ice Cube Maker: CM850.....,

CM250....., CM450.....,

CM500....., CM650.....,

CM1200....., CM1400.....

Ice Cube Machines: MC40.....,

MC25....., MC30.....,

MC35....., HC4000.....,

HC1200....., AC30.....,

AC25.....

Ice Machines: MF-3, MF-4, MF-5,

MF-6, MF400.E-., MF400.S-.,

MF700.E-., MF700.S-.,

MF900.E-., MF900.S-.,

MH750....., AF325.....,

AF330....., AF430.....,

AF730....., AF840....., SF-1,

SF-2, SF-3, SF-5, SF-8, SF-75,

SF5....., SF8....., MFG.....

Flake Ice Machines with S/S

Housing: MF-3S, MF-4S, MF-5S,

MF-6S

Ice Bins: BH750., BH350., B650.,

BH500., BH1000..

SEAL RITE MANUFACTURING

FULLERTON, CALIFORNIA

Heat Sealing Machine: SRM-II-W

SEALRIGHT COMPANY, INC.

KANSAS CITY, MISSOURI

Sealers: Vari-Pak-20, VP5, VP30

Forming Machine Convocan: CVA

K. C. SEELBACH CO., INC.

RHINEBECK, NEW YORK

Smokehouse: "Smokemix"

Continuous Sausage Process: C227

G. A. SEEWER RONDO SALES

HACKENSACK, NEW JERSEY

Dough Sheeter "Rondo" 5/4-604 A,  
5/4-603-B, SMK64, SMK63

Dough Sheeter "Quarto"

10-C-800-L-001

Dough Sheet Former TBF

SEFFELAR & LOOYEN, INC.

HOLLAND, MICHIGAN

"KS" Stuffer: P6...

"Selo-Protecon" Pickle Injector:

SPI., SPI..S

"Selo-Protecon" Bone Press: SBP-..

"Selo" Hind Foot Brushing Machine:

SHB-20

"Selo" Front Foot Brushing Machine:

SFP-10

"Selo-Protecon" Meat Tumbler:

SMU-..

"Selo-Protecon" Vacuum Ham Press:

SUP-20N

"Selo"-Protecon Tenderizer PMT 40

"Selo:KS Automatic Chopper Mixer

Emulsifier FD-9

Pickle Injector: SPI-440

Nijhus Automatic Scalding Tank:

"Turn-O-Matic" Ntom-....

Dehairing and Flaming Machines:

"Goliath" NDF-.-D, "Goliath"

N-.-D

Moving Top Table w/Washer: NMTT-...

Multi Purpose Polishing Machine:

"NIJHUIS" NPM-.-.

NIJHUIS Singeing Machine: NSF

"Spitfire"-..

NIJHUIS Scalding Tank: NST-...

Scalding and Dehairing Machine:

NHDGE-., NHDGG-.,

NSLSE-., NSLSG-.

Dehairing Machine: "TARAZAN"-..

Pork Grader: PG-100

Whip Cabinet: "Selo" -7..

Dryer: "SELO"-7..

SENSOR PRODUCTS, INC.

SOUTH BEND, INDIANA

S/S Scale: A-200, M-100

SENZA-GEL CORP.

NEWARK, NEW JERSEY

Ham Processing Machine: L, D

SFB PLASTICS

BRIGHTWATERS, NEW YORK

Plastic Freezer Spacer: SFB516

S AND F SHEET METAL & WELDING WORKS, INC., NEW YORK, NEW YORK

Tables: CBT, TMT, UWT, CST, SST

Truck: SLTK, SHT

Tanks: PKT, CBT, CKT

Meat Tumbler: D73

Conveyors: WB-1002, PB-20...

Incline Conveyor: PB-24-...

Boning Conveyor: SB-85-...

Cutting Conveyor: PB-33-...

Viscera Inspection Conveyor:

VC-90-535

Ham Mold Vacuuming Machine: CAUIX5

Cooker: ACL-..

Browner: ABL-..

Cooling Chamber: I.K.L.

**SHAMROCK INDUSTRIES, INC.**  
MINNEAPOLIS, MINNESOTA

Lard Filling Machine: C-3L

**SHANKLAND'S SERVICE & SALES, LTD.**  
BROOKFIELD, ILLINOIS

Bizerba Slicer: A-301FB with S/S  
Acceptable Table

**SHANKLIN CORP.**

AYER, MASSACHUSETTS

Hy-Velair Sealer: S-3C-DA  
Automatic Wrapper: HS-1 DA  
Wrapping Machine: HS-.DA

**SHARPLES-STOKES DIV. PENNWALT**  
CORPORATION, WARMINSTER, PENNSYLVANIA

Raw Fat Heater (Tank): H-....  
"SuperDCanter" Centrifuge: San  
P5400, P-600 San, P-660 San, SAN  
P-5000, P-3000 San, P-3400 San  
"Super" Centrifuge: AS-16  
S/S Tank: PF-..., CF-..., ST-...  
S/S Super Centrifuge: AS-26

**SHELLER-GLOBE ENGINEERED POLYMERS**  
COMPANY, MORA, MINNESOTA

Plastic Pallet: SG-1

**SHICK-TUBE VEYOR CORP.**

KANSAS CITY, MISSOURI

Sifter (Gyro-Flex): 150  
Bulk Flour System

**SHINGLE BELTING COMPANY**

PLYMOUTH MEETING, PENNSYLVANIA

Ribbon Type: Hi-Cap Veethane,  
Hi-Cap Roundthane, Roundthane,  
Veethane  
1 Ply Flat Type: Poly-C  
Belts (Food Contact): P5, P10, F6,  
F10, F14, F20, F22, F30, S10,  
S20, S30, L20D, L20C, L20S, W-1,  
W6, U10, U20, U30, U60, D10,  
D11, K5, K15, P11, U5, U11, S21  
Belts (Packaged Product Only):  
R10, S15, L15D, R18, R20  
Belts (Food Contact): REVO C...  
D..., N...  
Belt (Packaged Product Only): L10D  
Belt Food Contact: Polyflex  
Belt (Food Contact): P-8

**D. E. SHIPP BELTING COMPANY**

WACO, TEXAS

Belt (Packaged Product Only):  
Grip-Tex, Sno-Flake 143,  
Sani-Tex, Kleen-Tex 3, Ny-Top,  
Tuffy Special 75, Grip-Tex  
Special  
Belt (Food Contact):  
White-175-PVC-C.O.S.,  
White-175-PVC-C.B.S., Food-King  
1-W, 28-NOS, 58-NOS, 78-NOS  
Belt (Food Contact): 98-NOS,  
Teflex-32, Teflex-22, Kleen-Tex

2, White-Tex-142,  
A-White-Tex-143, A-White-Tex-144,  
A-Sno-Tex-Jr, A-Sno-Tex, 29-WC,  
Food-King Jr, Food-King-3W,  
A-Tuffy-90, Sno-Tex-Jr, Can-Pac,  
"Sani-Cleat", "PVC Cleat

**THE SHULTZ COMPANY**

NEW YORK, NEW YORK

S/S Tables: BT....L, DT....L,  
PT....L, MT....L, CT....L, MR-157  
(without superstructure)

**SHUTTLEWORTH, INC**

HUNTINGTON, INDIANA

Slip Torque Conveyor: S-20

**SIEGLING AMERICA, INC.**

ENGLEWOOD, NEW JERSEY

Belts (Food Contact): E3/1UO/U2  
FDA, E8/2UO/V5 FDA, E3/2UO/U2  
FDA, E10/MV1/V10 FDA, E2/1  
UO/U2 FDA, White Transilon  
E5/20/V3 FDA, Transilon:  
E8/2V5/V5 FDA, E12/2V5/V10 FDA,  
E18/3V5/V10 FDA, Transilon P3/1  
FDA, P5/1 FDA, P6/2 FDA, P7/1  
FDA, P10/1 FDA, P10/2 FDA, P14/2  
FDA, P27/3 FDA, E15/MV1/V10 FDA  
Belts (Packaged Product Only):  
Transilon E2/1UO/UO FDA,  
E3/2UO/UO FDA, E8/2UO/V20AR,  
E8/2UO/V5NP FDA, E12/2UO/V20FG  
FDA, E12/2UO/UH FDA, E12/2UO/UO  
FDA, E12/2UH/UH FDA  
Belts, Transilon E8/2 UO8 FDA

**SIMMONS ENGINEERING AND/OR SIMMONS**  
INDUSTRIES, DALLAS, GEORGIA

Electric Stunner: Power Pak 5  
Head Puller: SHP-1  
Poultry Stunners: SF-5000, PS-5100,  
SF-7000, PS-7100  
Prescalding Conditioner: PC-7000  
Automatic Lung Machine: SL-8000  
Automatic Oil Sac Cutter: SOS-9000  
(If used prior to inspection  
station, surfaces contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or solution of 20 ppm  
residual chlorine at point of  
use.)  
Automatic Neck Cutter and Oil Sac  
Remover: SNCOS-1011 (If used  
prior to inspection station,  
surfaces contacting carcasses  
must be sanitized between each  
use with 180 F. water or solution  
of 20 ppm residual chlorine at  
point of use.)  
Poultry Killing Machine: Electric  
SK-4, Hydraulic SK-5  
Automatic Neck Cutter and Tail  
Remover: SNCTR 1011 (If used  
prior to inspection station,  
surfaces contacting carcasses  
must be sanitized between each

use with 180 F. water or solution  
of 20 ppm residual chlorine at  
point of use.)

Neck/Skin Cutter: SNSC1011

Venter/Opener: SVO-1011 (Surfaces  
of machine contacting carcasses  
must be sanitized between each  
use with 180 F. water or a  
solution of 20 ppm residual  
chlorine at point of use.)

Belt Conveyor: SBC-....

Turkey Head Unloader: SHU-1011

Mixer: ...-1-. AM, ....-1-. AM

Fecal Remover/Bird Washer:

SFRBW-1011 (To be used in pinning  
room only.)

Inspection Platform: SIP-1700

Automatic Cropper/Neck Breaker:  
SCR-2300

**SIMON-JOHNSON, INC.**

KANSAS CITY, MISSOURI

Poultry Killer: (Kil-Kleen) 60-AK

Packing Machine (J-Pack): JPL

Packaging Machine "Packette 20":  
AS-...

Giblet Pack Machine: J-100 AFP

Giblet Pumping System: Chicken GPS

Deboning Turkey Shackle: TDS

Shackle Release: AKO-B

Bird Selector (Electronic): SS

Turk-E-Tie Unit: TT

Giblet Chiller (Modular): PGCR

"YANAGIYA" Deboner: Y-300

"YANAGIYA" Strainer: Y-1000

Chicken Scalding (2-Pass): CDFPF

Chicken Scalding (3-Pass): PFCS-3

Chicken Scalding (4-Pass): PFCS

Turkey Scalding (2-Pass): TDFPF

Turkey Scalding (3-Pass): TDCS-3

Turkey Scalding (4-Pass): TDCS

Turkey Giblet System: TGP-Modified

Cut-Up Bin: DBC-A

Poultry Chiller: PC-48, PC-60

Poultry Chiller Rotary Discharge

Elevator: RDE

Conveyor Belt Splice: BC

Scrubber Type Picker: PS

Cut-Up Shackle: 11-CUSS

Turkey Evisc. Shackle: CT-ESS, TESS

Evisc. Shackle (Straight Shank): 2  
EV-SS

Rigid Eviscerating Shackle: REV

Turkey Dressing Shackle: TD-SS

Shackle: BDNR-312-SS, CDNR-312-SS

Featherator Picker: TF-CL-4,

TF-TI-4, TF-CL-8, TF-TI-8

Preflight Picker: PNP-CI, PNP-TI

Hooley Giblet Wrapper: JHGW

Lung Extractor: ALEP

Head Cutter (Single & Double): AHC

Automatic Head Cutter: AHC II...

Packaged Giblet Elevator: GE

Automatic Eviscerator (Manual  
positioning of viscera necessary  
for inspection. Surfaces of



machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AE, AE-II, AE-III  
In-Line Giblet Chilling System: ILGPS  
Piston Giblet Pump: CPGP  
Hydro Spray Scalders: HSS  
Automatic On Line Stunner: AOLS  
Negative Air Offal System: NAOS  
Combination Giblet Chiller: PNC-...., PNCR-....  
Giblet Water Separator: GWS  
Product Conveyors: SBC  
Straddle and Wing Picker: CP  
Automatic Venting Machine: (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.): AVU-..  
Demand Hand Wash Valve (Hand Activated): GJHW  
Open Hand Wash Valve: GJOH  
Water Rail Installation: WRI  
Water Drain Hopper Assembly: WDH  
Pickup Funnel: PF  
Slide Valve Assembly: SV  
Hydra Sieve Assembly: HS  
Giblet Water Separator: SGWS  
Automatic Bird Unloader: RAKO  
Automatic Poultry Sizing System: "Chickway" CESS  
Outside Bird Washer: OBWD  
Combination Bird Washer: CAWD  
"Low Vac" Cavity Vacuum Unit: VCU  
Inside/Outside Final Bird Washer: IOBW  
Belt Picker: BF-..  
Automatic Opening Cut Machine: OC (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or solution of 20 ppm residual chlorine at point of use.)  
Poultry Scalders (Low Profile) LPS..  
Bird Unloader: 90 AKO  
Positive Control Poultry Chiller PCC  
Giblet Wrapping Machine: HSGW  
Parts Sizing Shackles: PSS  
Poultry Picker: D.D.P.  
Thigh and Drum Deboner: D&H CD...  
Poultry Sizing System: SJSS  
Consisting of: Sizing Scale: 5, Shackle: S S, Drop Station: SHDS  
Automatic Venting Machine: AVU-..  
Breast Splitter: LSBS 52-II  
Automatic Killing Machine (Poultry): ASK III  
Multi-Cut Automatic Cut-Up Machine: MC-60  
Viscera Pak Remover: VPR  
Inspection Work Platform: SJWP  
Inside/Outside Final Bird Washer: IOBW-16  
Breast Deboning Machine: TBW 250  
Automatic Opening Machine (Surfaces contacting carcasses must be sanitized between each use with

180 degree F water or solution of 20 ppm residual chlorine at point of use): OCIII  
Inspection Platform: 421-000

SIMPLEX FILLER COMPANY  
HAYWARD, CALIFORNIA

Filling Machine: 400, 440  
Piston Filling Machine: AS-1, F-1  
Twin Piston Fillers: T-1, Dual-F, DT-1

SINGER PRODUCTS CORP.  
SMITHVILLE, OHIO

"Spiralveyor" Conveyor (S/S Frame): SCL  
"Spiralveyor" Conveyor (Galvanized Frame): SC-2  
Conveyor: SSB-...., SSC-...., SSB-1  
S/S Roller Conveyor: SSC-5  
Powered Roller Conveyor: SSC-6

SIRCY AND ASSOCIATES  
NORCROSS, GEORGIA

Twin Line Cup Packaging Machine: DL-200  
Filler: F-10

SMALLEY MFG. COMPANY, INC.  
CONCORD, TENNESSEE

Gyro Bucket Lift: 16  
FlexIt Conveyor: W4  
Slicing Machine: SS  
Conveyor: SD  
Incline Screw Conveyor: S4-...  
Seasoning Applicator: A  
SMC Tumbler: ST-...0...  
Pneumatic Salter: SPS-...  
Noodle Picking Machine: SMC-24-5  
Hydraulic Dump Station: SMC-2400  
Pneumatic Diverter: SPD  
Airlock: SAL  
Cyclone Receiver: SCR  
Incline Cleated Conveyor: LLF-....  
Vibratory Feed Hopper: LLFH-...  
Vibrating Conveyor: HV-...  
Gyro-Lift Bucket Conveyor: P-...SS-..., SP-...SST-..., SL-...SST-..., LP-...SST-..., LL-...SST-..., IP-...SST-..., IL-...SST-...

SMECO INDUSTRIES INC.  
CHICAGO, ILLINOIS

Meat-Wash Table  
Continuous Chill System: 1500  
Meat Press: 100-F, 110-F, 120-F, 102, 2110  
Opie Meat Press: 200-F  
Belt Conveyor: 302F  
Conveyorized Boning Table: 1701F  
Bottom Dump Bucket: 426  
Screw Conveyor: 365, 366  
Stuffer: 107-CB, 110-L1, 110-L2  
S/S Vat: 430-X  
Lazy Susan: L710, L711  
Table: 235  
S/S Tripe Umbrella: 606-X  
S/S Tripe Washer: 630  
Injecto Feed Table  
Truck: 435  
Fat Wash Tank: 698X

S/S Tank: 1101  
Conveyor: 352, 362  
Koshering Table: 196  
Hog Viscera Inspection Table: 304-F (sanitized with 180 F. water.)  
S/S Stationary Boning Table: 202, 204  
Meat Loaf Leveler: 175F, 176-F

SMI INC.  
NEW BEFORD, MASSACHUSETTS

Skinner Machine: 500P

SMITH EQUIPMENT COMPANY  
CLIFTON, NEW JERSEY

Conveyor: FQP-3643, HQP-3620, FT-1221, IFT-187, PCT-3676, FT-1849, MB-..., FC-..., FT-..., TT-..., FM-..., FI-..., BT-...  
Vacuum Packaging Machine: "HAMMERLE" VT-...  
Packaging Machine "Supervac": GK-...  
Pickle Injection Machine: "Jet Injector" PSM-...  
Continuous Vacuum Stuffers: RS-...  
Dicer: "Ruhle" MR-...  
Pickle Injectors: "Pokomat" P-..., SP-...  
Hot Water Shrink Tank: "Mewag" SA-...  
Front End Discharge Mixer: "Risco" RS-...  
Vacuum Packaging Machine: "Dynavac" TA-...  
S/S Vacuum Tumbler: "Ruhle" TR-...  
Laska Cutters (w/S.S. Frozen Meat Cutter-GFS620): 750  
Laska Cutters (w/S.S. Frozen Meat Cutter-GFS 620): K45, K60, K100, K130, K200, K330, K500  
Bowl Cutter: C-35  
Smokehouse: STH-...  
Mixer: "Smith" Mix-...  
Piston Stuffer: "Smith" H-...  
Vacuum Tumbler: "Smith" GTC-1-..., GTC-2-...  
Grinder: TR-...B, TR-...C, TR-...  
Piston Stuffers: "RISCO" IV-...

A. O. SMITH HARVESTORE  
ARLINGTON HEIGHTS, ILLINOIS

Ice Storage Bin

JOHN E. SMITH'S SONS COMPANY  
BUFFALO, NEW YORK

Converter: 86X  
Transfer Pump: BDL-101  
"Buffalo" Hydra-Loader: E-LHM-100  
Hydra-Cutter: 35, 5S, 8S  
Grinder: 63BG, 66BG, 66BX, 78BG, 556, 441  
Grinder Tray: 78BX  
Stuffer: 100C, 200C, 300C, 400C, 500C, ....NS  
"Buffalo" Vacuum Blender: 1500, 2000, 3000, 4000, 5000, 8000, 10,000  
"Buffalo" Blender: 1500, 2000, 3000, 4000, 5000, 8000, 10,000  
Continuous Filler: MK-II-A-..., MK-II-E-...  
Stuffer w/Plastic Piston: ....CN,

s/s Stuffer: SRD...  
 Silent Cutter (Converter): 58XS,  
 86XS  
 Silent Cutter (Hydracutter): Mark-3  
 SS, Mark-5 SS, Mark-8 SS  
 Casing Applier: 1000-SM, 1000-CM  
 Mixer: MRD-35, MRD-50, MRD-60 (This  
 is with the understanding that  
 suitable facilities will be  
 provided to permit daily cleaning  
 and inspection of the paddle  
 shaft ends and the seals at both  
 the drive and idler ends of the  
 mixers.)  
 Vacuum Mixer: MR-...

SMOKAROMA

BOLEY, OKLAHOMA

Pressure Cooker (stainless steel  
 liner): CU-300-LM, A..5

SOLARONICS, INC.

ROCHESTER, MICHIGAN

Infra-Red Oven: P-... ..

SOLBERN CORPORATION

FAIRFIELD, NEW JERSEY

Tumble Filler: PTF-D, PTF-Q,  
 PTF-DP, PTF-DPL  
 Transfer Tumbler Filler: TPTF  
 Product Spreader: PS-747  
 Liquid Filler: 3, LF-110, LFF-72  
 High Speed Briner: HSVB  
 Liquid Filler: LF-72

SOMERSET MACHINE AND TOOL CO. INC.

SOMERVILLE, MASSACHUSETTS

Dough Rolling Machine: UR

SONCINI MACHINE

PARMA, ITALY

Blowing Tunnel: TSO-841  
 Straightening Conveyor: TRD/851  
 Vein Pressing Tunnel: TSV/851  
 Massaging Machine: FPE 761/HSR  
 Washing Machine (Establishment  
 operators must have an approved  
 water re-use procedure): AWMH/US  
 802  
 Pre-Salting Machine: PSA 802/US  
 Salting Machine: ASM/841  
 Automatic Press: PRS/4  
 Pneumatic Boning Machine: D8761/P

VINCENT S. SONDEJ

CHICAGO, ILLINOIS

Multi-level Boning Conveyor: Series  
 17  
 Conveyors: Series 17A

SONOCO PRODUCTS COMPANY

HARTSVILLE, SOUTH CAROLINA

Nitrogen Gas Flush System:  
 CCAN-10-..

SORTAWEIGH, LTD.

ALDERSHOT, HAMPSHIRE, ENGLAND

Weight classifier: S15-..A,  
 S15-..A, S15-..0, S15-..0  
 Weigh classifier: M15-..0, M15-..0

SOUTH CENTRAL ENGINEERING

HOT SPRINGS, ARKANSAS

Roter-Talon: 500, 1000

SOUTHERN SAW SERVICE

ATLANTA, GEORGIA

Bone Chip Remover: BC

SPARKLER MANUFACTURING CO.

CONROE, TEXAS

S/S Horizontal Plate Filters: 14D,  
 18D, 33D, 14S, 18S, 33S, 12VR,  
 17VR, 32VR

A. J. SPARKS & COMPANY

GRAND RAPIDS, MICHIGAN

Belt (Package Product Only):

Grip-Tex, Sno-Flake 143,  
 Sani-Tex, Kleen-Tex-3, NY-TOP,  
 Tuffy Special 75,  
 Grip-Tex-Special

Belt (Food Contact):

White-175-PVC-C.O.S.,  
 White-175-PVC-C.B.S., Food-King  
 1-W, 28-NOS, 58-NOS, 78-NOS,  
 98-NOS, Tuffy-60-COS-Green,  
 Teftex-32, Teftex-22, Kleen-Tex  
 2, White-Tex-142, White-Tex-143,  
 White-Tex-144, Sno-Tex-Jr.,  
 Sno-Tex, 29-WC, Food-King Jr.,  
 Food-King-3W, Tuffy-90, 100-COS,  
 Grey Tex, Food King 1-W Poly Tan,  
 2 and 3 Ply Ribcleat 69, Tuffy  
 80-COS Special White, Tuffy  
 60-COS Special White, Sno-Tex

Super Cleat, Poly-King 2 White,  
 White PVC Chevron Top, Tuffy  
 50-CBS Special White, Tex-Tex 22,  
 Tex-Tex 32, Tex-Tex 144, Food  
 King 3W with Molded Cleat, Can  
 Pac, 38-NOS Sparks Foodthane  
 Belting, Multi-Temp, Bi-Flex  
 WP210, Thin-N-Tuff 75 White,  
 Tuffy-II Tan

SPARKS BELTING COMPANY

SOUTH HOLLAND, ILLINOIS

Belt (Food Contact): Food-King PT,  
 Mono-Flex LWP 210, Mono-Flex WP  
 210, Mono-Flex WP 220M

Belt (Direct Product Contact):  
 WU110, WU210

SPECIALTIES APPLIANCE CORP.

CHICAGO, ILLINOIS

Fryer

SPECO, INC.

SHILLER PARK, ILLINOIS

Bone Chip Collector: 4004742

SPEEDCO INC.

BALTIMORE, MARYLAND

Auto-Flex Storage Conveyor: 267  
 Auto-Flex Collator: BM0009  
 Auto-Flex Inspection Conveyor:  
 BM0006  
 Auto-Flex Head: 265  
 Bulk Loader: BM-0029  
 Automatic Stuffer: BM-0015

THE SPENCE CORPORATION

MILWAUKEE, WISCONSIN

S/S Holding Tank: HPT-40...

SPENCER BOILER & ENGINEERING CO.

SOUTH GATE, CALIFORNIA

Heat Exchanger: SB-13

SPIES TRADING COMPANY, INC.

BLOOMFIELD, NEW JERSEY

Ham Netting Machine (Modified):  
 10171

SPRAY-DYNAMICS

COSTA MESA, CALIFORNIA

Butter Metering Pump: SD-100  
 Uni-Spense Dry Ingredient  
 Distributor: 19.....  
 Drum Tumbler: 172-1

SPRAYING SYSTEMS COMPANY

WHEATON, ILLINOIS

Auto Jet Automatic Spray Gun:  
 11024-22 AUHSS

SPRINTER SYSTEMS, INC.

EAST WINDSOR, CONNECTICUT

Tray Former: MPH-T  
 Lid Sealer: 3FT/ES  
 Carton Former: MPH  
 Three Flaplid Sealer: 3FT

SQUARE FOOD ENGINEERING, INC.

NORTH CHILI, NEW YORK

Belt Grill: ...

SQUARE FOOD PROCESSING MACHINE

ELMHURST, ILLINOIS

Meat Former (w/discharge conveyor):  
 Medimat-B, Gigant-B

SQUARE CO AB

MALMO, SWEDEN

Meat Former: Gigant-A, Gigant-B,  
 Medimat-A, Medimat-B, Minimat

A. E. STALEY MFG. COMPANY

DECATUR, ILLINOIS

Automatic Cooking System: Steam Jet

STAMP CORPORATION

MADISON, WISCONSIN

"Little Badger" Cheese Cutter: 200  
 Cheese Cutter 400  
 Sanitary Pumps: FP-....

STANCASE EQUIPMENT COMPANYDIVISION/THE STANDARD CASING COMPANY,  
INC., NEW JERSEY, NEW JERSEY

Sausage Stuffer: VOGT-Hydromat  
 Plastic Tote Box: B-1210  
 Plastic Maxi-Tainer Box: BB-1135  
 S/S Tub: 97, 61, 63  
 S/S Truck: 20, 48, 36, 18, 18C, 9,  
 50, 110, 112, 114, 118, 120, 125  
 S/S Drums: 30, 55, 60, 100  
 S/S Storing & Roasting Pans:  
 S-107A5, S-107A6, S-107A7,  
 S-107A8, S-107A9  
 S/S Top Packing & Utility Table:  
 254  
 S/S Shelf Truck: 6220, 6130  
 S/S Ingredient Bins: PB-75, PB-150,  
 PB-250  
 Cutting Board: Hygenia  
 Poly Tubs: 35, 50, 75, 52D, 80D  
 Poly Boxes: 1720, 1740, 1760  
 Meat Truck, Super Poly: 10, 37, 40,



72, 96  
Sani-Tray: OBB 1026  
Offal Racks (Galvanized): 1070, 1120  
Plastic Tanks and Trucks: PT  
Casing Applier: AZ-50  
Silent Cutter "Talleres Vall"  
CRI..11, CRI....11  
S/S Piston Stuffer EHI-..  
Continuous Vacuum Stuffer:  
EHCI-....

STANDARD CONVEYOR COMPANY  
NORTH ST. PAUL, MINNESOTA  
Boning Facilities

STANDARD METAL PRODUCTS CO.  
FRANKLIN PARK, ILLINOIS  
S/S Spiral Conveyor: SMPSC-101  
Powered Turn Conveyor: 3700-C  
Steamer: 557  
Incline Conveyor: E-1  
Conveyor: 1, 2, 3, 4, 5, 6, 7, 8,  
9, 10, 11, 12, 13, 14

STANGE COMPANY  
CHICAGO, ILLINOIS  
Spray-A-Frank System: 100

STARGELL EQUIPMENT  
GAINESVILLE, GEORGIA  
Scalder: 143

STA-RITE INDUSTRIES  
DELAVER, WISCONSIN  
Positive Sanitary Pump: RS-20-1,  
RS-65-1, RS-150-1  
S/S Deep Fat Fryer: EM-14-SS,  
EM-14-DLSS

STAR MANUFACTURING CO.  
ST. LOUIS, MISSOURI  
"Star" Griddles: 254, 256, 258A  
Deep Fat Fryer: M-14, M-18

STAR PACKAGING CORP.  
COLLEGE PARK, GEORGIA  
"Starflex" Stretch Bagging Machine:  
500-PL  
Saw: SP-901  
Loader: SP-902  
Stand: SP-903  
Packaging Machine: 500APL  
"Starflex" Tray Sealer: STS-512

STAR SYSTEMS FILTRATION DIVISION  
TIMMONSVILLE, SOUTH CAROLINA  
Filter Press  
Round w/o Pump: 4-12. to 80-24.  
Square w/o Pump: 4-12-7/8. to  
80-24., 4-12-7/8./4P to  
80-24./4P  
Round w/ Sanitary Pump: 4-12/SP  
to 80-24./SP  
Square w/ Sanitary Pump:  
4-12-7/8./4P/SP to 80-24./4P/SP

STARFLEX CORPORATION  
JONESBORO, GEORGIA  
Bagging Machine: MB-2000

STAUFFER CHEMICAL CO. FOOD INGREDIENTS  
DIV., PITTSBURGH, PENNSYLVANIA  
"Calgon" Automatic Ham Pumping

Scale: 463600

STEARNS MAGNETICS INC. DIV. OF  
MAGNETICS INTERNATIONAL, INC.  
CUDAHY, WISCONSIN  
Metal Detector-Conveyor-Reject  
System: MPC-100....  
Metal Detector/Pipeline Reject  
System: PRS-..

STEELCRAFT CORPORATION  
HARTFORD, WISCONSIN  
Pro Smoker N' Roaster (S/S  
interior): 50, 100, 150, 300

STEIN ASSOCIATES, INC.  
SANDUSKY, OHIO  
Batter & Breeding Machine: S-2,  
L-4, L-5, L-6, MB-2B, MB-2F,  
E-.., EA-.., EA-..  
"Mini" Batter & Breeding Machine:  
MB-1  
Breeding Machine: S-1, L-3, MC-3,  
MC-3A, BR-24, MC-3J  
Breeding Machine (w/Plastic Drum):  
DB-2  
Breeding Machine (w/S/S Drum): DB-1  
Breeding Machine: 100-..  
Cooling Column: CC-1  
Viscosity Control Machine: VC-1  
Fryer: FA-10, FC-.., FE-.., FB-..,  
FD-.., HPF-....  
Deep Fat Fryer: FA-3 Pilot., FB-..,  
FD-..  
Feed Conveyor: F, FR, P, PR, FF  
Feed & Pak Conveyor: S-2, MC-3,  
L-4, L-5  
Continuous Poultry Cooker: CPC  
Continuous Cooker: HZ  
Open Flame Broiler: OF8-1  
Batter Machine: 2400, B-..  
Conveyor "RollaTurn": RC-..-S  
Batter Mixer: B25, ABM-.., TM-..  
Automatic Batter Control: ABC-1  
Dip and Chill Conveyor: DC-....  
"Force Flo" Filter: SF-6  
Dipping Machine: DM-2  
"Speed Steak" Tenderizer: B  
Gas Fired Ovens: OFO-..  
"Force-Flo" Oil Filter: SF-7  
"Flip Preduster": FPD-..  
Breeder-Feeder: BF-800  
Automatic Batter Control: ABC-II  
Oil Holding Tank Assembly:  
OHT-77-....  
Pork Skin Fryer: PS-76-....  
Drum Seasoner: DD-....  
Infed Conveyor: IFC-....  
Pork Skin Pellet Feed Hopper:  
PSH-76-....  
Ambient Cooling Conveyor: AM6-24  
Applicators: SS-77-S, SS-77-F  
Hot Oil Heat Exchanger: HX-...-IH  
Batter Applicator: T-1-..  
Oil Filter: SF-..  
Counter Flow Oven: CFO-....E,  
CFO-....G  
Fryer: Series II-G-...., Series  
II-E-....  
Drum Breeder: DB-4-E, DB-4-H  
Breeding Machine: XL-...-F-H,  
XL-...-F-E, XL-...J-H, XL-...J-E,  
XL-...FF-H, XL-...FF-E  
Charmaker/Searing: CM/S-..

Preduster: PD-..  
Shuttle Vane Pump: SV-1  
Cooking Oil Supply Tank: SRT-....  
Top Submerger Batter: TS-....  
Drum Breeder: DB-3  
Deep Fat Fryer: HPF-.., HPF-..  
Multi Stage Filters: MSF-.. ,  
MSF-....  
Stein Jet Sweep Oven: JSO-....

STEPHAN MACHINERY CORP.  
COLUMBUS, OHIO  
"Combicut" Cutter: TC-....,  
TC-1-...., TK-..  
Emulsifier (Microcut): MCH-D-30,  
MCH-D-60, MCH-D-100, MCV-12-B.  
Vertical Cutter/Mixer: VCM 25 US,  
VCM 40 US, VCM-12-US,  
VCM-40E-US, VCM-80E-US,  
VCM-130E-US  
Vertical Cutter/Mixer: VCM-55E-US  
Vacuum Mixer: VM-...  
Microcut Emulsifier: MC-12, MC-15

STERLING CONTROLS INC  
STERLING, ILLINOIS  
Static Weighing and Sizing System:  
1000

STEWART GLAPAT CORP.  
ZANESVILLE, OHIO  
Spiral Conveyor: GL-APAT  
Vat Dumper: 1951

STEWART SYSTEMS  
PLANA, TEXAS  
Wire Red Belting: Wendway S/S  
U-Bar Wire Rod Belting: Wendway S/S  
Slat Link Belting (Packaged Product  
Only): Wendway S/S  
S/S Wirebelt Conveyor: A-...-115  
S/S Spiral Conveyor: Helimatic

STEWART WARNER CORP., CINCINNATI RUBBER  
DIV., CINCINNATI, OHIO  
Belt (Food Contact): "Cinfine"  
White Cleated 102

STIMPSON COMPUTING SCALE CO.  
LOUISVILLE, KENTUCKY  
Computing Scale: 81-AS, 81-DS

STOCK AMERICA, INC  
MILWAUKEE, WI  
Dyno Sealing Machine: 462-VAG

STONE CONVEYOR, INC.  
HONEYE, NEW YORK  
Conveyor: 27D

JOHN E. STONEMAN, INC.  
POSEN, ILLINOIS  
Card Dispenser: "Danepak"  
Ham Cutter Conveyor: MC

STONE PACKAGING SYSTEMS  
WAUKEGAN, ILLINOIS  
"Rap-A-Mat" Packaging Machines: S-1  
HCR, S-2 HCR

STORK GAMCO  
GAINESVILLE, GEORGIA  
(FORMERLY GAINESVILLE MACHINE CO.)  
Picking Shackle (Auto): 25, 100

Eviscerating Shackle (Auto): 30, 200  
 Picking Shackle (Combination): Rigid-35  
 Turkey Picking Shackle: 300  
 Eviscerating Shackle: 1005  
 Sizing Shackle: SS-5  
 Smoke Rack  
 Rotating Paddle Chiller  
 Poultry Sizer: WM-1  
 Poultry Scalders: 2-Way, SGS-1, SGS-2  
 Gizzard Splitter: 3500, 3500T, 3600T, 3000, 3500-SS, 3600SS, 4200SS  
 Automatic Gizzard Splitting, Peeling, and Washing Machine: 3500-C-1  
 Giblet Pump: GP-2A, GP-3A, GP-3B  
 Heart & Liver Trim  
 Chiller w/Paddle Wheel Unloader: RS-6  
 Chiller: RS-6, P-5  
 Line Divider: 1 & 1 Type, 1 & 2 Type  
 Gib Pack: 48-9, 48-11, 48-13  
 Automatic Cut-Up Machines: TF-249X3F1, TF-249X3F2, TF-249X3R1, TF-249X3R2, TF-249X3, ACM-2000  
 Head Puller: HP-100  
 Electric Stunner & Killer: AK-10  
 Oil Sac Cutter: OSC-X1, OSC-2 (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)  
 Automatic Hock Cutter: H-II, H-III, HC-III, A, B  
 Disc Type Picking Machine: D-1000  
 Paddle Type Giblet Chiller: BP  
 Belt Conveyor: BC-SS  
 Auger Chiller: SA-8  
 Head Remover: HR-100, HR-100C, HP-100B, HC-100C  
 Head Scalders: HS-5  
 Automatic Lung Remover: ALR-1, ALR-2, ALR-2-A  
 Rigid Eviscerating Shackle: 1006, 1006-B  
 Neck Skin Cutter: NSC 1, 2, 3R, 3L  
 Refrigerated Poultry Chiller: RS-6-NH3, P-6-NH3, SA-NH3, P5  
 Picker: HC-III, D-1200, 1200, 1120, CR-100, CR-100A, CR-100S, F-105, F-201, F-101  
 Hock Picker: H-1, D-1130  
 Hydraulic Vat Dumper: H.V.D.  
 Semirigid Shackle Unloader: SU-1000  
 Straddle Picker: SP-3  
 S/S Drain Conveyor: DF-1  
 Neck Breaking Machine: NB-1, N-103, N-101, N-102, (If used prior to inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)  
 Opening Cut Machine: OC-100, OC-100A (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)  
 Eviscerating Shackle: 1000-R-1  
 Automatic Drawing Machine (Manual Positioning of Viscera for Inspection Necessary): ADM-1, ADM-1-A (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)  
 Hand Operated Hand Wash Valve: E-4  
 Automatic Killing Machine: AK-11  
 "Stork-Gamco" Picking Machine: D-16  
 Automatic Neck Skin Cutter: NSC-2-A  
 Giblet Elevator: GE-5  
 Gizzard Harvest System: M-40 (Personnel must be provided to trim portions of digestive tract not removed by the machine.)  
 Infeed Supply Belt: MB  
 Gizzard Harvester: M-40, M-80  
 Gizzard Elevator: GIZ-4  
 Gizzard Inspection & Trim Table: MII  
 Gizzard Tumbler Washer: GTW  
 Gizzard Defatter: DF  
 Offal Vacuuming System: VT  
 Picker L-2-B  
 Hock Cutter: LC-1, LC-2, LC-3  
 Scalders: SM and DM  
 Stunner: B-5, CS-1  
 Killer: B-6, B-6-A  
 Picker: FP-1, D-16-GT  
 "Draw-Vis" Eviscerator (For frying chickens only. Manual positioning of viscera for inspection necessary): P40 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)  
 Poultry Eviscerating Shackle: ES  
 Poultry Dressing Shackle: DS  
 Tendon Puller: TP-1  
 Foot Unloader: FU-1575-B  
 Head and Trachea Puller: HT-1  
 Automatic Bird Unloader: L, S  
 Automatic Eviscerating Machine (Manual positioning of viscera for inspection necessary): P2411 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or 20 ppm residual chlorine at point of use.)  
 Infeed Conveyor: AFB, AFF  
 Final Water Changer: FWC-B  
 Automatic Sizer: S-100A, SS-100A  
 S/S Bird Tumbler: BT-2  
 Shackle Unloader: SU-90, SU-180  
 Inside/Outside Chicken Washer CW1  
 Outside Chicken Washer OW-1  
 Auger Counter Flow Poultry Chiller C-111  
 Gizzard Inspection Station with Peelers M-II-A  
 Automatic Vent and Opening Machine: V-16. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)  
 Automatic Circular Drawing Machine: CDM-1. (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)  
 Bagger: PRS-HD  
 Poultry Chiller: P-6  
 Poultry Cut-Up Machine: C-5000-A  
 Poultry Stunner: CS-2. (Stunner is not to operate without the perforated grill permanently installed in such a manner that the water level is 1/4 inch above the grill surface.)  
 Breast Deboning Machine: BD-1  
 Automatic Circular Drawing Machine: CDM-II (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)  
 Bird Counter: BC-1  
 Final House Inspection Machine: FIM-12  
 Inside Outside Final Bird Washer: RP-12  
 Gizzard Machine: M-60  
 Poultry Scalders Hood: ESH  
 Gizzard Inspection Table: M-1-A  
 Automatic Circular Drawing Machine: CDM-20 (Surfaces of machine contacting carcasses must be



sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use. Manual positioning of viscera necessary for inspection.)

Automatic Vent and Opening Machine: V-20 (Surfaces of machine contacting carcasses must be sanitized between each use with 180 F. water or a solution of 20 ppm residual chlorine at point of use.)

Turkey Gizzard Harvester: M-20T  
Giblet Chillers: 1-BP, 2-BP, 3-BP  
Circular Halving Machine: CHM-20  
Breast Filleting Machine: BF-1200  
Poultry Cut-up Machine: FBH-1500  
Poultry Cut-Up Machine: FH-2000  
Inside/Outside Final Bird Washer: MBW-16

S/S Sizing Shackle: GS  
Cone Deboning Line: CDL-100  
Automatic Poultry Sizing System: "Chickway" 2.2

Pneumatic Adjustable Inspection Stand: PAS-1

Air Agitated Poultry Scalding: SGS 2/A

Detwatering Conveyor: DW-4

Oil Sac Cutter/Neck Breaker:

OSC/NB-20 (If used prior to USDA inspection station, surfaces of machine contacting carcasses must be sanitized between each use with 180 F water or solution of 20 ppm residual chlorine at point of use).

Cropper: NIC-20

Heavy Duty Carcass Crusher: HD/CC

Poultry Deboning Conveyor: PDC-BR

Quill Puller: PIT-2000

Fecal Remover (Vacuum): FR-16

(Surfaces of machine contacting carcasses must be sanitized between each use with 180 degree F water or 20PPM residual chlorine at point of use.)

Thigh Deboning Conveyor Line: TDL-100

Gizzard Harvester: M-105

#### STORK PROTECON, INC.

GAINESVILLE, GEORGIA

Automatic Ham and Picnic Deboner: PAP200-...

Deboner: PAD400..., PAD800.

Co-Extrusion Sausage Manufacturing system consisting of: Piston

Stuffer Model "Handman" F30T,

Co-extrusion Module, Brine Unit,

Brine Circulation Tank, Cool

Tank, Crimper Unit, S/S Platform,

Drying/Smoking Unit, Belt

Washers and Dryer, Air

Conditioning Unit for drying

tower, air lock and steam

cooker.

#### STRACHAN HENSHAW MACHINERY

CHICAGO, ILLINOIS

Continuous Heat Sealer: "Rotoplex" 2

#### R. HOWARD STRASBAUGH, INC.

LONG BEACH, CALIFORNIA

Cheese Cutter: SAR-78H

#### STRATO-RAY CO.

MINNEAPOLIS, MINNESOTA

Shielded U.V. Fixture (For use

w/accepted WL782L-30 Lamp):

SP-94-3L

Shielded U.V. Tunnel (For use

w/accepted WL782L-10, WL782L-20,

WL782L-30 Lamps): SP-91

Ultraviolet Lamp: SRCL-30 (Note:

The above lamps must be used in

accordance with Part 7, Para.

7.16(b) of the Meat and Poultry

Inspection Manual.)

#### STRICKLER-DEMOSS MFG. CO.

DES MOINES, IOWA

Chitterling Cleaning Machine: 44

Stomach Cleaning Machine: 88

#### STRICKLIN COMPANY

DALLAS, TEXAS

Mixer: 448 (S/S)

Chili & Rice Cooker: 147

Screw Conveyor: 327, 468

Tamale Machine: 405

Mixer-Cooker: 553

Blender: 281, 283, 539

#### STRONG-SCOTT MFG. COMPANY

MINNEAPOLIS, MINNESOTA

Ribbon Blender: B-IMXS

Turbulizer: TCS-....

Infeed Conveyor: AFB, AFF

#### SUMMIT PRODUCTS COMPANY

BRIGHTON, MICHIGAN

Ham Slicer: VSD--6RU

#### SUN HILL CORPORATION

MANCHESTER, CONNECTICUT

Portable LN2 Flash Freezer:

Mul-Ti-Freeze-1 (Acceptable

ventilation must be provided.)

#### SUNBANK FOOD EQUIPMENT, INC.

POMONA, CALIFORNIA

Jet Cook Oven: 24-5-5-5

#### SUPER PRODUCTS COMPANY

CINCINNATI, OHIO

Boning Table: SSBT

Chiller: Super

S/S Mixer: 10025

Table: SST-....

Hog Viscera Inspection Table:

H.V.I.C.

Blender-Mixer: "Salco" PMB-....

Belt Conveyor: SBC

Conveyor: PC-SST

Brine Chiller: CP-30

#### SUPERIOR FABRICATION

FORT WORTH, TEXAS

Lazy Susan: LS-...

Conveyor: OC-....

Boning Table: BC-....

Stationary Boning Table: SSSBT

Trimming Table: SSTT

Double Station Boning Table: SSDBT

Head Work and Trim Table: SSHWT

Ham Pump Table: SSHPT

Head Flush Cabinet: SSHFC

Pluck and Gullet Trim Table:

SSSPGTT, SSDPGTT

Revolving Head Flush Cabinet:

SSRHFS

Tripe Washer: SSUTW

Patty Packing Table: SSPPT

Stuffing Table: SSST

Head Inspection Stand: SSHIS

S/S Screw Conveyor: SSSC-..

Meat Pump: SSMP

Tamale Machine: SSTM

#### SUPERIOR LABEL SYSTEMS

CINCINNATI, OHIO

Roll-Tak 200 Pepperoni Label Bander:

SLS

#### SUPERIOR PACKAGING EQUIPMENT COMPANY

CARLSTADT, NEW JERSEY

Automatic Cartoner: 30MP

#### SUPERIOR STAINLESS, INC.

DELEVAN, WISCONSIN

S/S Air Operated Shut-off Valve:

K67-..., K69-...

S/S Air Operated Divert Valve:

K67-..., K679-..., K697-...,

K-699...

S/S Butterfly Valve: K51

S/S Low Flow Air Valve: K80 DLFA

Superflow Centrifugal Pump: SCS-..

#### SAMI SVENDSEN LTD.

CHICAGO, ILLINOIS

Insca-Matic Casing Sizer: 1

#### SWAN ENTERPRISES

ST. CLOUD, MINNESOTA

Oil Gland Cutter: OGC-1

#### SWECO, INC.

LOS ANGELES, CALIFORNIA

Vibro-Separators: LS...S., SS...S.,

LS...S....CD, SS...S....CD,

LS...S...., SS...S....,

LS...S....PF, SS...S....PF, US 48

#### SYLVANIA ELECTRIC PRODUCTS, INC.

DANVERS, MASSACHUSETTS

Germicidal Lamps, Nonozone: G8T5,

G15T8, G30T8 Note: Lamps must be

used in accordance with Part 7,

para. 7.16(b) of the Meat and

Poultry Inspection Manual.

#### SYMCO ENTERPRISE, INC.

INDEPENDENCE, OHIO

Screw Conveyor: 421-UA

#### SYNTRON, DIVISION OF FMC CORPORATION

HOMER CITY, PENNSYLVANIA

Vibratory Feeder: F-TOC

#### SYSTEM PAK, INC.

PENNDDEL, PENNSYLVANIA

Wrapping Machine: Jaguar, TARGA-..,

TARGA-40, TARGA-50, TARGA-60,

Targa-..A

Vertical Form, Fill, and Seal

Machine: "Vega" P, S, SP, HS

#### SYSTEMS DEVELOPMENT ENGINEERING CO.

LITTLETON, COLORADO

Beef Jerky and Sausage Processing  
System: SDE-BJ 1 thru 10

- T -

T&F DIVISION OF CHR INDUSTRIES, INC.  
ROLLINGMEADOWS, ILLINOIS

Belts (Food Contact): 02402,  
02407, 020..., 021..., 022...,  
024..., 027..

TABLES MANUFACTURING COMPANY

KAUFMAN, TEXAS

Tables: TGLG, TSS, TFLG, TFSS, TKLG,  
TKSS, SPT, SPS, SPB, TRIM-1  
TRIM-2, BONE, BONE-SS

TACONIC PLASTIC, INC.

PETERSBURG, NEW YORK

Belt Teflon Coated: 27-200

TARAS, INCORPORATED

CORNELIA, GEORGIA

Meyn Broiler Unloading Station:  
BU-...

Meyn Eviscerating Machine: Apollo  
72 (Manual positioning of viscera  
for inspection necessary)  
(Surfaces of machine contacting  
carcasses must be sanitized  
between each use with 180 F.  
water or 20 ppm residual  
chlorine at point of use.)

Meyn Disc Picker: JMKD-60

Meyn Poultry Scaler: MSC-7

Meyn Automatic Bird Counter: BC-100

TASTECH, INC.

FOUNTAIN VALLEY, CALIFORNIA

S/S Belts (food contact): MT1-1,  
MS5-2, MS5-3, MS1-5, MS1-6,  
MS5-7, C1-8

TAYLOR INSTRUMENTS, DIVISION OF SYBRON

ROCHESTER, NEW YORK

Liquid Level Transmitter: 300T  
Series

TEC, INC.

ALSPIN, ILLINOIS

Vacuum Packaging Machine: TEC-2001  
SRH, TEC-4000

TEC, INC.

POSEN, ILLINOIS

Vacuum Packaging Machine: CB-R  
TEC-1001

Infeed Conveyor: 2000

TECHCO2 SYSEMS CORPORATION

ATLANTA, GEORGIA

Freezer Tunnel CO2: ST-30-10-1,  
ST-.....

Spiral Freezer: SF-.....

Supplementary Ice Maker: WC-.....

CO2 Snow Hood: SH6-CI...,  
SH6A-CI....

CO2 Snow Hood: 6C-..., 6AC-....

Snow Applicator: T/B Applicator 6

CO2 Snow Hoods: K-503....

CO2 Snow Applicators: 6...., 6A....,

6B...., 6B Wall Mounted CO2

Snowing Hoods w/Exhaust System: 504  
CO2 Snowing Horn (For demonstration  
purposes only-adequate ventilation  
must be provided): 5  
Dry Ice Extruder: DE-79-RB

TECHNO-DESIGN, INC.

GARFIELD, NEW JERSEY

Ravioli Filler Former: ARM-051

TECHNOLOGY SALES, INC.

CHATTANOOGA, TENNESSEE

S/S Boning Cone Stand: 2

TECKTON, INC.

WALTHAM, MASSACHUSETTS

"CryoFood" Liquid Nitrogen Freezer:  
CF-1

Loader & Unloader for Cryo-Food

Freezer: PU-CF-1

"Cryo-Food" LN2/CO2 Freezer: CF-0.5

TECTRON ENGINEERING

IRVINE, CALIFORNIA

Conveyor w/Metal Detector: 1000M

TEE-PAK INC.

CHICAGO, ILLINOIS

Casing Sizer

Beef Stick Reeler: BR-7729

Automatic Meat Stuffer: FUT-..

Sizer: II, III

TEKNOR APEX COMPANY

PAWTUCKET, RHODE ISLAND

Cutting Boards: "SaniTuff" H,  
"Teknatop"

TELE-SONIC TRESMOTT

LONG ISLAND CITY, NEW YORK

Paramatic Sealer: 1517

Bagger: 26-MB

Wrapping Machine SW-80

T.E.M. MFG. CO.

BLUE ISLAND, ILLINOIS

Conveyor: 9471

TEMPCO MACHINE AND DESIGN, INC.

RIVERSIDE, CALIFORNIA

Convection Broiler: CB-3448

TENNYSON FOOD EQUIPMENT AND STORAGE,

INC., CLEVELAND, OHIO

Sauce Depositor: S-335

Cheese Applicator: A-380

TEXAS AMARILLO SYSTEMS CO.

AMARILLO, TEXAS

Horizontal S/S Surge Bin: TB-1,  
TB-1A

Boning Table: BT-1

Conveyor: FG-1, FG4

Meat Wash Table: MW-1

Belt Conveyors: FG-1A, FG-2

Cattle Jaw Bone Puller: JP-101

S/S Shroud Pin Tank: PC-108

Edible Surge Bin: ESB-1

"Tasco" Hide Side Puller: SPH-109

Viscera Table: VT-102

Automatic Head Hold Device:

AHHD-111

Hydraulic Cheek Puller: CMP-097

Beef Support system: BAJ-7891

THAYER SCALE/HYER INDUSTRIES INC.

PEMBROKE, MASSACHUSETTS

Bridge Breaker Bin Discharger:  
BTU-....S.M.

THERM-ICE CORPORATION

PHILADELPHIA, PENNSYLVANIA

CO2 Distribution Cone (Use with an  
acceptable hood and exhaust  
system): TI-600

THERMALJET LTD. DIVISION GROW GROUP

INC., LOUISVILLE, KENTUCKY

Thermaljet Cooker: 1000 A

Cooker Thermodyne: THS-..

THERMODYNAMICS CORPORATION

BROKEN ARROW, OKLAHOMA

Pallets (Plastic): TR-048040-M,  
TR-048040-MS

THIELE ENGINEERING COMPANY

MINNEAPOLIS, MINNESOTA

Placing Machine (Paper): 108, 212,  
408

THIRY-KONDOR

TWINSBURG, OHIO

Patty loader: 1500

Patty Loader: 3000

THOMPSON-CHEMTREX

ERIE, PENNSYLVANIA

Sanitary Pump & Mixer: STTS, STMS,  
SBTS-.

THOMPSON-CHEMTREX

ERIE, PENNSYLVANIA

Sanitary Pump & Mixer: STTS, SB

THIRY-KONDOR ENGINEERING & MACHINE

CO., BROADVIEW HEIGHTS, OHIO

Sausage Cutter: 4003

L. C. THOMSEN AND SONS, INC.

KENOSHA, WISCONSIN

S/S Sanitary Centrifugal Pumps: 4,  
5, 6, 8

THURNE CORPORATION

BRIDGEVIEW, ILLINOIS

Line Divider: "Schmidt" 928-84

Three Lane Makeweight Conveyor: PI-3

Twinned Single Makeweight Machine:  
PSM-1

Infeed Conveyor: IC-1

Flex-Turn Conveyor: 16

Meat Pro Patty Former: 340, 500

THURNE ENGINEERING COMPANY, LTD.

NORWICH, NORFOLK, ENGLAND

Checkweigher Conveyor: IMS-127

Infeed Conveyor: IN-83

Marshalling Conveyor: SY-83

Slicer: 110-84

THURNE ENGINEERING

LISLE, ILLINOIS

Meat Pro Patt Former: 170

Automatic Checkweigher: PCW-84

Twinned Twin Single Make Weight

Conveyor: TTSM-1

Manual 2-Tier Storage Conveyor:



40000  
Bulk Weigher: 30000

THURSTON DODD WELDING

LULA, GEORGIA  
Skin Cutter: SC-386  
S/S Box Icer: BI-1187

TIGERFLEX CORPORATION

ELK GROVE VILLAGE, ILLINOIS  
Material Handling Hose (Food Grade): Series WT, FT

TIPPER TIE DIVISION

UNION, NEW JERSEY

Double Clipper: D-137B, D-187  
Clippers: C-107-L, A-117-L,  
C-187-L, A-187-LC, F-486-L,  
C-200-L, F-186-L, C-186-L,  
C-486-L, 280L, R590, C487L,  
Z2105, Z2110, Z2111, Z2115,  
Z3110, Z3111, Z4119, Z4201,  
Z4135, C-186RP, A-187C, AZ2295A,  
AZ2495A, AZ2590A, Z3207, Z4122,  
Z4124, Z4125, Z4126, Z4127, Z4128,  
Z2207, EN1200, EN1201, Z9101,  
Z9102, Z986-L, Z986-RP  
Clipper-Vac: E, C, F-A-417-LC  
(Tipper Tie) Unit: PR-465L  
Tipper Clipper: Rotomatic II,  
RV136D, RV136LD, RA136D, RA136LD  
(Press Tie) Unit Clipper Vac  
Machine: G with AZ4100, F with  
conversion kit Z132, F-A487LC,  
F-A487C, H with AZ2100L Clipper  
Tipper-Matic: A, V  
Vacuum Packaging Machine:  
ROTA-MATIC III, II, I  
Koma Tipper Clipper: KTC-1  
Kuko Clipper: KTC-1  
Stuff N' Clip: 101  
LN2/CO2 Attachment for Clipper Vac  
Machines  
Revolv-A-Clip: 101, 102, 103  
Auto Chub Machine: 101  
Double Clip Machine: DCA-E  
Clipper Machine: Z2---, Z3---,  
Z4---  
Rota-Matic Clipper: Z9---

TIPPER TIE, INC.

APEX, NORTH CAROLINA

Vacuum Packaging Machine: Chamber  
Rota-Matic  
Casing Stuffing/Clipper System:  
RS-4201  
Horn Module: TA-1329  
Tipper Tie Unit: PRZ 4103  
Chub Machine: CMZ-224080  
Double Clipper: KDC  
Clipper: Z9...

E. H. TICHENER & COMPANY

BINGHAMTON, NEW YORK

(Poultry) Shackle: 1727  
Picking Shackle: 1452, 1535  
Combination Shackle: 1450  
Eviscerating Shackle: 1436, 1451,  
5500

TOBY ENTERPRISES

SO. SAN FRANCISCO, CALIFORNIA

Slicers: 480H, 500, 600, 600D, 700,

500A, 600A, 700A, 2100-5, 600B,  
2100A-..., 2100-..., 2100-5D  
Interleaver Machine: 779, 1430  
Scaler/Slicer: 770, 775  
Toby Dropper: 703-D  
Scales: 670-A, M-T, AR  
Beef Jerky Conveyor: 820  
Conveyors: 810/815, HRA..., MRA  
Slicer/Conveyor: 400  
Rotary Patty Stacker: 880  
Bacon Sheeter: 920  
Shingling Conveyor: 3105  
Collater Auto Feeder: 3150, 3151,  
3155  
Slicers: 2600, 1750, 1050  
Diverging Conveyor: 3104

TOKAI RUBBER INDUSTRIES, LTD.

LOS ANGELES, CALIFORNIA

Belt (Food Contact): "Vinystar"

TOKAI RUBBER INDUSTRIES, LTD.

CHICAGO, ILLINOIS

Belts Food Contact: New Clestar  
HQR-082NS, HQR-123NS, HQR-082OR,  
HQR-123OR, HQR-082HR, HQR-123HR,  
HQR-123C

TOLEDO SCALE DIV. OF RELIANCE ELECTRIC

CO., WORTHINGTON, OHIO

Bench Scales: 1070, 2020, 2061,  
2071, 2081, 2091, 2072, 2082,  
1071, 1072, all w/S/S platform  
and a stand  
Bench Artery Pump Scale: 2052 w/S/S  
platform and a stand  
Portable Scales: 2120, 2181, 2481,  
2881, 2182, 2822, 2084, 2184,  
2086, 2186, 2886, all w/S/S  
platform and a stand  
Net Weight Scale: 3011, 3012, 3021,  
3031, all w/S/S platform and a  
stand  
Fan Scale: 3111, 3180, 3700, 3710,  
3720, all w/S/S platform and a  
stand  
Beam Scale: 4180 w/S/S platform and  
a stand  
Pre-Pack Scales: 8001, 8300, 8301  
Checkweigh Scale: 9459, 9460, 9463  
Combination Bench Scale: 9869 w/S/S  
platform and a stand  
Micro-Scale: 3165  
Micro-Scale, w/S/S Platter Cover:  
3185  
Food Choppers: 5324-S, 5460-S,  
5522-S  
Slicer: 5410A-DA, 5402-DA, 5405-DA,  
5406-DA  
Hanging Scale: 2110DA  
Saws: 5201-DA, 5206-DA, 5207-DA,  
5208-DA, 5300-DA, 5301-DA,  
5302-DA

Wrapping Machine: 30, 32, 640, T-14  
Micro Scales S.S. Platter w/Molded  
Plastic Housing: 3165, 3185  
Bench/Portable Scale: 2085  
S/S Bench/Portable Scale: 1985  
S/S Weigh Plate Scale: 2300  
Stainless Steel Bench Scales: 1985,  
2095, 2185  
Scales: 8420, 8421, 8430, 8213, 8431  
Stainless Steel Bench/Portable

Scale: 2095  
Wrapper: T-16  
Speedweigh Scales: 3055, 3045, 3035,  
3025

TOMCO EQUIPMENT COMPANY

LOGANVILLE, GEORGIA

Snow Applicator T/B Applicator: 6  
CO2 Snow Applicators: 6....,  
6A...., 6B...., 6B  
CO2 Snowing Hoods: K-503....  
Wall Mounted CO2 Snowing Hoods  
w/Exhaust System: 504  
CO2 Snowing Horn (For demonstration  
purposes only--adequate  
ventilation must be provided): 5  
Dry Ice Extruder: DE-79-RB  
Spiral Freezer: SF-.....  
Freezer Tunnel CO2: ST-.....

TON-TEX CORPORATION

PARAMUS, NEW JERSEY

Belts, Food Contact: White, 2 & 3  
Ply "Special" Polymaster, White,  
2 & 3 Ply "All Temp", Polymaster:  
3 Ply "Standard", Polymaster;  
White, 4 Ply, "Sidewall": Tan, 4  
Ply, "Sidewall": 3, 4, & 5 Ply,  
"Standard" Purotex: 3, 4, & 5 Ply  
"Heavy" Purotex: 3 Ply, "Heavy"  
Polymaster: 4 Ply, Heavy PuroTex  
Teflon Coverex: 3 Ply, Heavy  
PolyMaster  
Belts (Fully Packaged Product): Grid  
Tread: 3 Ply "Standard", Purotex:  
Grid Tread, 3 Ply, "Heavy"  
Purotex: Grid Tread, 4 Ply  
"Heavy" Purotex (belts with  
cotton carcasses must have edges  
sealed with an acceptable  
compound.)

TORESANI, INC.

LONG ISLAND CITY, NEW YORK

Mixer: N/50A, N/100A  
Continuous Mixer: GR.IM/4, GR.IM/6,  
GR.IM/2000-S  
Sheeter Kneader: SFA/300, SFA/550,  
SFA/600, SFA/610

GIACOMO TORESANI S.P.A.

MILAN, ITALY

Tortellini Machine: MT 265A, MT  
135A, MT 8A, MT 10A  
Sheeter Kneader: SFA-415A,  
SFA/300A, SFA/600A, SFA/610A,  
SFA/140  
Ravioli Machine: MR 265A, MR 135A,  
MR 540A, RR-230  
Lasagne, Cannelloni, Manicotti:  
LC/200/3  
Mixer: N-100

TORSION BALANCE COMPANY

CLIFTON, NEW JERSEY

Table Scale: TO-SS

TOTAL FILTER TECHNOLOGY, INC.

HARVARD, MASSACHUSETTS

Filter: 5C10A

TOTE SYSTEMS

BEATRICE, NEBRASKA

Tote Bins, Dry Products Only:  
311501  
Tilt for Tote Bins: SHGA

TOWNSEND ENGINEERING COMPANY

DES MOINES, IOWA  
Belly Skinner: 800, 800-S, 900  
Membrane Skinner: 66-A, 720, 720A,  
720PA  
Peeler: Ranger-Apollo,  
Ranger-Callisto  
Frank-A-Matic Machines: DB-1, DB-2,  
DB-3, DB-4, DB-4A, DB-6A  
Utility Pork Skinner: 400, 500  
Ham Fatter Attachment: 12  
Ham Skinner & Fatter: 412  
Ham Shank Skinner: 400-S  
Butt Fatter Attachment: 22, 23  
Butt Skinner & Fatter: 422  
Pork Cut Skinner: 35-A  
Ham Fatter Attachment: 46-A  
Liver Loaf Fat Attachment: 38-A  
Continuous Jowl Slasher/Skinner  
w/Sanitizing System: 914/21  
Sterilizing Hood Attachment: 20  
Liver Loaf Attachment For Model  
800 & 814 Bacon Skinner: 16S, 16D  
Turnover Attachment for Model 800  
Bacon Skinner: 18  
Membrane Skinner: 600, 700, 700A,  
700AP  
Picnic & Ham Shank Skinner: 35  
Membrane Skinner w/Catch: 600-S  
Pan & Screen Injector: 190, 1200,  
1400  
Slasher & Skinner (Not to be used  
for slashing jowls): 814, 814-S,  
914  
Sanitizer for Slasher & Skinner: 21  
Brine Filter: 9, 10  
Take-Away Conveyor: 19  
Link Separator: 2000  
Bacon Skinner: 9700  
Automatic Injector: 1450  
Filter System: 11  
Link Separator: 2020  
Super-A-Matic: RT-7

TRAULSEN AND COMPANY

COLLEGE POINT, NEW YORK  
Refrigerator: DR-ADR3-32WUT  
Flash Freezer: GLT-132-WUT-FF

TRAYCO, INC.

LAPEER, MICHIGAN  
Karttub: 6901  
Tub: 6911  
Aero-Tote Tub w/Drain: 6921  
Aero-Tote Lid: 6922  
Pallet: 6923

T.R.C. (TECHNOLOGY RESEARCH  
COMPANY), HARRISONBURG, VIRGINIA  
Save-Sight Activated Valve: 10DC-5

TRIANGLE METALS INC./FISH OVEN  
EQUIPMENT, ROCKFORD, ILLINOIS

Revolving Tray Oven: HD-DA.....00

TRIANGLE PACKAGING MACHINERY CO.

CHICAGO, ILLINOIS  
Rotary Cup Filler: DR-1  
Form Fill, and Seal Machine: S-71PD  
Form Fill, and Seal Machine: w/Scale

A473  
Scale System: A6/12, A-9/18-FP,  
A-918-F2

TRI-CANADA, INC.

BUFFALO, NEW YORK  
S/S Kettles: TO-150, TO-200,  
TO-250, TO-300, TO-400  
Cover: TCL-C2800-4047  
Chute: TLC-2800-4048  
Basket: C-2800-4049-R1-R2  
S/S Rotary Pump: ND

TRIDYNE PROCESS SYSTEMS

SOUTH BURLINGTON, VERMONT  
Weighing System, F108

TRIGON PACKAGING CORPORATION

REDMOND, WASHINGTON  
Vacuum Packaging Machine: FIP-50X70  
W3, RM-571

TRI-METALIST, INC.

ALSIIP, ILLINOIS  
Incline Screw Conveyor: TM-2000  
Meat Scales and Bagger: EM-6500  
Conveyor: TM-2500  
CO2 Distribution Cone (use with an  
acceptable hood and exhaust  
system): TI-600

TRITIAUX

FLEURUS, BELGIUM  
Agitated Tank Mixer: CRI-3000-..  
Conveyor Filter: FLO-....CU

TUCS EQUIPMENT COMPANY

NEW HOPE, MINNESOTA  
Piston Stuffer: T-3224

TURBO REFRIGERATING COMPANY

DENTON, TEXAS  
Ice Maker: BAR-56, BF285CA  
Ice Machines: BF..R, BF..SC,  
BF..SCA, BF..SCAR, BAR..,  
BAR..LR, SBF..R, SBF..SC,  
SBF..SCA, SBF..SCAR, SBAR..,  
SBAR..LR  
Ice Rakes: 202-.....  
Plate Chillers: HTD-.....  
Ice Machine: SCF..R, SCF..SC,  
SCF..SCA, SCF..SCAR, SCAR..,  
SCAR..LR

TUTHILL PUMP COMPANY

CHICAGO, ILLINOIS  
Hopper Pump (Ulrich): W/316-S/S  
S/S Sanitary Pumps: 5A., 10, 16,  
25A., 65, 125

TYSON METAL PRODUCTS

PITTSBURGH, PENNSYLVANIA  
Polycuisseur Convection Oven: 635

- U -

UHRDEN, INC.

SUGAR CREEK, OHIO  
Cart & Drum Dumper: TD-F, THD-F,  
TC-F

ULTIMATE SYSTEM INC.

BOCA RATON, FLORIDA  
Patty Machine: ULTIMATE II

UNARCO FOOD HANDLING DIV. UNARCO  
INDUSTRIES, INC.

SANTA FE SPRINGS, CALIFORNIA  
Meat Preparation Tables: NMT-(...)  
Boning Tables: NBT-(...)  
Trim Tables: NTT-(...)  
Meat Lug: CSL-8  
S/S Tables: SSBT-...., SSTT-....,  
SSMT-...., SSTs-...., SSTSB-....  
Plastic Meat Lug: CSL-8  
Plastic Product Platters (Trays):  
CSP...W  
S/S Ledge Tray Cart: WLS, NLS  
Cart: NCD-...H  
Carts: NKC, NLD  
S/S Meat Trays: DSS...., DSS....  
Carts: NKW-...SU, NKW-...KD  
Lugs: PLG-..

UNIFLOW MANUFACTURING COMPANY

KOLD-DRAFT DIVISION

ERIE, PENNSYLVANIA  
Bin Extension Sleeves (Add-on):  
GBN-210-S/S, GBN-290-S/S,  
GBN-...S/S  
Ice Cube Machines: GT301A-S/S,  
GT301W-S/S, GT401A-S/S,  
GT7AN2-S/S, GT7WN2-S/S,  
GT-401W-S/S, GT401R-S/S,  
GT-402A-S/S, GT-402W-S/S,  
GT503A-S/S, GT503W-S/S,  
GT402R-S/S, GT503R-S/S,  
GT603A-S/S, GT603W-S/S,  
GT603R-S/S, GB401A-S/S,  
GB401W-S/S, GB401R-S/S,  
GB402A-S/S, GB402W-S/S,  
GB402R-S/S, GB503A-S/S,  
GB503W-S/S, GB503R-S/S,  
GB603A-S/S, GB603W-S/S,  
GB603R-S/S, GB1003A-S/S,  
GB1003W-S/S, GB1003R-S/S,  
GB1204A-S/S, GB1204W-S/S,  
GB1204R-S/S, GB1205A-S/S,  
GB1205W-S/S, GB1205R-S/S  
Ice Storage Bins: GBN-240-S/S,  
GBN-310-S/S, GBN-450-S/S,  
GBN-550-S/S, GBN-740-S/S,  
GBN-760-S/S, GBN-1200-S/S,  
GBN-1800-S/S, GBN-...-S/S,  
GBN-....-S/S, GTN-200-S/S,  
GTN-350-S/S, GTN-480-S/S,  
GTN-130-S/S, GTN-....-S/S  
Flake Ice Machine: FT-....-SS,  
FB-....-SS

UNILOK, BELTING DIVISION OF GEORGIA  
DUCK & CORDAGE, MILLSCOTTDAL, GEORGIA

(Belts with cotton carcasses must  
have edges sealed with an  
acceptable compound.)  
Belts (Food Contact) White, Tan,  
Mint, Green: PVK 70, PCXMSK, PVK  
80 PCXMSK, PVK 90 PCXMSK, PVK 120  
PCXMSK, PVK 150 PCXMSK, PVK 100  
CT, PVK 120 CT, PVK 150 CT, PVK  
75, V 100, V 200, V 300, VK 90  
PCXMSK, VK 120 PCXMSK, VK 150  
PCXMSK, VK 200 PCXMSK, PVK 100  
PCXMSK, PVK 180 PCXMSK, PVK 225  
PCXMSK, PVK 900 PFC  
Belts (Packaged Product Only)



White, Tan, Mint, Green: PVK 80, PVK 100, PVK 120, PVK 150, PVK 225, PVK 350, PVK 470, PVK 610, PVK 750, PVK 1010, PVK 1210, PVK 100 FSXFS, PVK 120 FSXFS, PVK 150 FSXFS, PVK 100 MRTXFS, PVK 120 RTXFS, PVK 150 MRTXFS, PVK 100 CTXFS, PVK 120 CTXFC, PVK 150 CTXFC, PVK 100 RTXFC, PVK 120 RTXFC, PVK 150 RTXFC, VK 90, VK 120, VK 150, VK 200, VK 250, VK 300, VK 400

Belts (Food Contact):  
UP-90/00, UP-120/00, PVK 125  
PCXMSK, PVK 170 CXC, PVK 200 CXC,  
PVK 250 CXC, PVK 90 MSKYPFS, PVK  
90 CT, PVK 125 CT  
Belting: RL-PVC-...-PCXBB,  
RL-TPU-...-PCXBB  
Belt (Food Contact): White  
PVK...CXC, FR/OR/SC  
Belt: RL-N2-90, R1-N3-135

UNIROYAL PLASTIC PRODUCTS DIV. OF  
UNIROYAL, INC., CHICAGO, ILLINOIS  
Tote Box: 3.., 4.., 5..

UNIMACO INC.  
MANHASSET, NEW YORK  
Emulsifier (Microcut): MCH-D-30,  
MCH-D-60, MCH-D-100, MCV-12-B

UNION CARBIDE CORP.  
CHICAGO, ILLINOIS  
Sizer: 400-B, G, 405  
Wrapping Machine (Tite-Wrap): D,  
NP  
Bacon Slicer: Hylox  
Ham Stuffer: 700  
Freezer: Kryos  
Precision Sizer: 400C, 400 Series  
F  
Precision Sizer w/Loop Device: 400  
Series FL  
Liquid Nitrogen Freezer: CFF...,  
DFF26-Series  
Evacuator: 910A, 911  
Bagger: 900-A, 901, 902  
Poultry Bagger: 1200  
Transfer System: 503  
Casing Article Adapter: 403B  
LN2 Batch Chiller: ...5, ...5S  
Bonewrap Dispenser: 980  
Stuffing Horn Assembly: 500  
Automatic Sizer: "Shirmatic" 405H,  
"Shirmatic" 405K, "Shirmatic"  
405S, "Shirmatic" 405SC,  
"Shirmatic" 600  
High Speed Bagger: 912, 922  
Bagger: 905

USAC TRADING CO.  
COLD SPRING, KENTUCKY  
Vertical Hog Skinner: VSM-100

UNION STEEL PRODUCTS  
ALBION, MICHIGAN  
S/S Conveyor Belt: Tv-Matic  
S/S Dough Trough: Series 3400, 400

UNIROYAL, INC.  
MIDDLEBURY, CONNECTICUT  
Belts (Food Contact):  
Little Giant: White, Black, Tan,

Green, Burnt Orange  
Food Flex: White, Black, Tan,  
Green, Burnt Orange  
Food Flex II: White, Black, Tan,  
Green, Burnt Orange  
Us Flex: White, Black, Tan, Green,  
Burnt Orange  
General Purpose: White, Black, Tan,  
Green, Burnt Orange (Belts with  
cotton carcasses must have edges  
sealed with approved sealant.)

UNISOURCE PACKAGING COMPANY  
DANIELSON, CONNECTICUT  
Packaging Machine: P  
Formapack Machine: 330, 420

UNITED INDUSTRIES INC., A.J. FISH OVEN  
COMPANY, BELOIT, WISCONSIN  
Rack Oven: "Turbo-Flo" TFE

UNITED SCALES OF AMERICA  
CLIFTON, NEW JERSEY  
Single Beam Scale: 4801-S  
Dial Bench Scale: 6510-S, 6520-S,  
4811-S, 4812-S, 4813-S  
Bench Weigh-O-Gram: 4832-S, 4833-S  
Vu-Weigh Scale: 6550-S, 6560-S  
Weigh-O-Gram Scale: 6570-S

UNITED UTENSILS COMPANY  
PORT WASHINGTON, NEW YORK  
Hopper Bin: "Mule"-..  
Hopper Bin w/Stand: "Mule"-S..  
Butterfly Valve: V..  
Rectangular Butterfly Valve: VR-..

UNIVERSAL PACKAGING, INC.  
HOUSTON, TEXAS  
Vertical Form, Fill, Seal  
Packaging Machine: Mark....

UNIVERSAL VACUUM SYSTEMS, INC.  
LONG ISLAND CITY, NEW YORK  
Vacuum Packaging Machine: "Vinny  
Vac" UV-., UV-., UV-..

URSHEL LABORATORIES  
VALPARAISO, INDIANA  
Tenderizer: T-T  
Slicer: CC, OV  
Slicer: S-A, HS-A (Slicer is not  
acceptable for processing hard  
frozen meats due to possibilities  
of metal contamination from broken  
blades.)  
Comitrol (w/Impellers-61682, 61733,  
61757): 2100  
Comitrol (w/Impeller-60374): 3600  
Comitrol (w/Accepted Impeller):  
3640, 3660, 3675, 3630  
Transverse Cut Slicer: "O"  
Bias Cut Slicer: "OC"  
Dicers-Not acceptable for processing  
frozen meats due to possibility of  
metal contamination from broken  
blades: G-A, H-A, L-A, GK-A, RA-A,  
SL-A, J-A, CD-A, HX-A, GX-A  
Comitrol: 1300, 1500, 1800, 1400,  
1700, 3000  
Dicer: J9-A  
Comitrol Processor: 5600

USI AGRI BUSINESS

NEW HOLLAND, PENNSYLVANIA  
Chicken Thigh Skinner: CTS-1

U.S. STEEL CORP.  
PITTSBURGH, PENNSYLVANIA  
Plastic Pail

U.S. CLIP CORP.  
MUNDELEIN, ILLINOIS  
"Poly-Clip" Machines: SCD, SCH,  
DCH, DCD, SCA, FCA, DCE-3, ECD  
Vacuumizer: 1  
Shrinker: SK...  
Vacuum Clip Machine: VCK....

U.S. STEEL SUPPLY, DIV. U.S. STEEL  
CORP., TAYLOR, MICHIGAN  
S/S Belt (without hinge clips):  
Flex-Grid  
S/S Flat Wire Belts: USD-2 (1X1  
Mesh), USD-3 (1/2X1 Mesh)

U.S. TYMPANITE COMPANY  
DEDHAM, MASSACHUSETTS  
Cutting Board

UTENSICO  
PORT WASHINGTON, NEW YORK  
S/S Stac-Pac Tub  
S/S Vertical Tanks w/o Agitator  
and/or Baffles: VT-...  
S/S Drums  
S/S Vertical Tank: VT-38  
Plastic Cone Bottom Tank (Natural  
Color): CC-30 Gal, CC-55 Gal  
Plastic Cylindrical Tank (Natural  
Color): CF-5 Gal to CF-82 Gal  
Plastic Drum (Natural Color): GP  
Plastic Drum Liner (Natural Color):  
TDL, SDL  
Plastic Pickle Tank (Natural  
Color): 100  
Plastic Rectangular Tanks (Natural  
Color): R12x6, 12x12, 12x15,  
12x24, 15x15, 15x18, 15x24, 18x18,  
18x24  
Plastic Stock Pots (Natural Color):  
SP-5 Gal, SP-10 Gal  
Plastic Trucks (Natural Color):  
37, 40, 72, 96, 144  
Palletvat: 175, 200, 230, 260  
S/S Trucks: 28, 28C, 19, 50, 68, 86  
Tote Box: TB  
Tote Box Cover: TBC

UTILICON  
FORESTVILLE, CALIFORNIA  
Turntable: STT  
Twin Turntable: TTT

- V -

VAC-AIR INC.  
MILWAUKEE, WISCONSIN  
Vacuum Lifting Machine  
Nozzle: DCV-1, DCV-2  
Lung & Kidney Removal Nozzle: VA  
Turkey Hock & Neck Knife: TK  
Hock & Neck Knife: BAK, BAK-H

VACUDYNE CORPORATION  
CHICAGO HEIGHTS, ILLINOIS

Vacuum Cooker/Cooler: VCC-...

VAC PAC, INC.

BALTIMORE, MARYLAND

Bag Sealer: "Microwelder" 1185

VALLEY VIEW MFG. COMPANY

DALLAS, TEXAS

Multiform Food Machine: 1 & 2  
Count-Stack Machine: 2

VALMEC INC.

FENTON, MICHIGAN

Transfer Conveyors: 200, 201, 202  
Take Away Conveyor: 203

VALMONT CORPORATION

GRASS VALLEY, CALIFORNIA

Food Processors, FM-...-T,  
CH-...-T

VAN'S INTERNATIONAL

SILVER SPRING, MARYLAND

Low Voltage Electronic Stimulator:  
K02  
Electric Stimulator: KO-1

VANMARK CORPORATION

CRESTON, IOWA

Hydrolift (For Vegetables Only): 41

W. B. VAN NEST COMPANY

EXCELSIOR, MINNESOTA

Conveyor: FHC1-....  
Boning Table: FHC-....

VARIAN COMPANY

PALO ALTO, CALIFORNIA

Micro-Wave Oven: CSS-120-3000

VECTORS OF MADISON

MADISON, WISCONSIN

Smokehouse Cooker: SH-...-...  
Brine Chill: BC-...-...TN

VELTEN & PULVER INC.

CHICAGO RIDGE, ILLINOIS

Conveyor: Linklok "Meshlok" 90  
degree Power Turn: 2447-MM,  
2447-MM-..., 2447-MM-....  
3-Way Flex Conveyor: (Packaged  
Product Only) 2697-MM

VIBRA SCREW, INC.

TOTOWA, NEW JERSEY

Vibrating Feeder: LBB-3-25

VI-CON, INC.

PORTLAND, OREGON

Vibrating Conveyor: C-70

VICTOR BALATA TEXTILE & BELTING CO.

EASTON, PENNSYLVANIA

Belts (Food Contact): Supreme-100,  
Lite-N-White, Poly-Tef, Style ROH,  
Style 100 Low Temperature, Style  
1016 RT Belting With Ribs 1"  
apart, ROH Belting with Solid  
Molded Nitrile Cleat, PVC Pl20  
Belts (Fully Packaged Product):  
Victor 475 White or Black, Victor  
Green Teflon, Multi-V, Victor LF,  
Victor Tan Incline, Victor Pyramid  
Rufftop, Easton Whitecote, ROH

Ruff Top, PT Ruff Top

Belts (Fully Packaged Product and  
Dry Materials): Easton White  
Cotton, Palmetto (belts with  
cotton carcasses must have edges  
sealed with an acceptable  
compound.)

Belts (Food Contact): PVC-90-CFWX,  
PVC-120-CFWX, PVC-150-CFWX

VICTORY

PLYMOUTH MEETING, PENNSYLVANIA

S/S Air Blast Freezer: BFIS-1D-S3,  
RCIS-2D-S3, RCIS-1D-S3  
S/S Rapid Thaw-Storage Refrigerator:  
TRIS-3D-S  
S/S Air Blast Freezer: BFIS-2D-S3

VIKING PUMP COMPANY

CEDAR FALLS, IOWA

S/S Pump (Sanitary): AK-500,  
AK-510, AK-4500. AK-4510,  
KK-500, KK-510, LL-4500,  
LL-4510  
Stuffer Pump: LV-2522, LV-2523

VILTER MANUFACTURING CORPORATION

MILWAUKEE, WISCONSIN

Nugget Ice Machine: VIM 25-RA

VISKASE CORPORATION

CHICAGO, ILLINOIS

Bagger: 905A  
Sizer: 400-B, G, 405  
Wrapping Machine (Tite-Wrap): D, NP  
Bacon Slicer: Hylox  
Ham Stuffer: 700  
Freezer: Kyros  
Precision Sizer: 400-C, 400 Series F  
Precision Sizer w/Loop Device: 400  
Series FL  
Liquid Nitrogen Freezer: CFF-...,  
DFF26-Series  
Evacuator: 910A, 911  
Bagger: 900-A, 901, 902  
Poultry Bagger: 1200  
LN2 Batch Chiller: ...5, ...5S  
Bonewrap Dispenser: 980  
Stuffing Hovin Assembly: 500  
Automatic Sizer: "Shirmatic" 405H,  
"Shirmatic" Shirmatic" 405K,  
"Shirmatic" 405S, "Shirmatic"  
405SC, "Shirmatic" 600  
High Speed Bagger: 912, 922  
Bagger: 905  
Automatic Sizer: "Shirmatic" Series  
A, 404  
Automatic Sizing Machine:  
"Shirmatic" 404  
Automatic Sizer: "EZ"

VISUAL THERMOFORMING, LTD.

LACHINE, QUEBEC, CANADA

Rotary Blister Sealer: M-2F, DS-4F,  
DS-6F, SDS-4F, ESDS-4F

VITA-AIRE PROCESS COMPANY

MILWAUKEE, WISCONSIN

Ultraviolet Device: Lamps must be  
used in accordance with Part 7,  
para. 716(b) of the Meat and  
Poultry Inspection Manual.

VNE CORPORATION

JANESVILLE, WISCONSIN

Butterfly Valve: A

HENRY VOGT MACHINE

LOUISVILLE, KENTUCKY

Tube Ice Machine: 1500-.1, 1800-.18,  
2500-.2, 3000-.30, 4000-40,  
P118-.118, P218-.218, P24-.24,  
P34-.34

VOGT INC.

CLAWSON, MICHIGAN

Ham Pump: Concure

VOLPI AND SONS MACHINE CORP.

SOLBROOK DIVISION

EAST FARMINGDALE, NEW YORK

IMA TORTELLINI MACHINE: MGT 250  
Tortellini Machines: MGT..P/...,  
AA...  
Ravioli/Tortellini Machines:  
MGC..P/..., R/N....  
Sheeter/Kneaders: SA..., CA...

VOLTA INTERNATIONAL

LIGONIER, PENNSYLVANIA

Belts (Food Contact): Volta-M, Red,  
Volta-W, White  
Belts (Food Contact): Volta-FH,  
White, Yellow  
Belts (Food Contact): Volta-FH,  
White, Yellow  
Belts (Food Contact): Volta-L  
(Brown), Volta-L (white)  
Belts (Food Contact): Volta L, LW,  
MW  
Belt (direct food contact):  
O-(Orange), HP-(Red)

VOLTARC TUBES, INC.

FAIRFIELD, CONNECTICUT

Ultraviolet Lamps: G10T51/2L,  
G36T6, G64T6L, 782L20, G36T6L,  
G64T5L, 782L10, 782L30, (These  
lamps must be used in accordance  
with Part 7, paragraph 7.16(b) of  
the Meat and Poultry Inspection  
Manual)

VON OPEL CORP.

WESTFIELD, NEW JERSEY

Drum Motor

VORTRON & ASSOCIATES

BELOIT, WISCONSIN

Smoke Sticks  
Smokehouse "Premier": HL, TR, TR2  
Tumbler: 500, 750, 1000  
Vacuum Tumbler: 250  
Smokehouse: 380  
Vacuum Meat Tumbler: 40, 50, 60  
Sausage Link Cutter: 600  
Smokehouse: Premier" TR-2-...,  
TR-2-....

VOSS BELTING & SPEC. COMPANY

CHICAGO, ILLINOIS

Conveyor Belt (Food Contact): 8-Oz,  
15-Oz.  
Belts (Food Contact): Vosstex-0902  
TCP, 0903 TCP, 1504 F, 0902 P,  
1202 P, 1203, P, VM90C.O.S.  
(Cotton carcass belts have edges  
sealed with approved sealant.)



Belts (Packaged Product):  
Vosstex-1502 WRT, 1503 WRT, 1503  
NRT  
Belts (Food Contact): Excelon-Blue  
Max, White Max, D.U.1-C, M.U.2-C,  
M.U. 1-C

VOTATOR DIVISION CHEMETRON CORP.  
LOUISVILLE, KENTUCKY

Heat Exchanger: Swept Surface  
Votator, Unit B: "Quiescant",  
Agitated  
Votator Gravity Filler: G-...  
Votator Turba-Film Processor:  
42-216-401137-B01

VOURGANAS & ASSOCIATES  
CHATSWORTH, CALIFORNIA  
Bail Container: BC2416-6

VUE-TEMP INCORPORATED  
TURLOCK, CA  
Gun and Hopper Feed: 210

VULCAN-HART CORP.  
LOUISVILLE, KENTUCKY  
Griddle (GasFired): Series 800  
S/S Kettles: GL-..., GS-..., GT-...,  
EL-..., ES-..., ET-..., SL-...,  
SS-..., ST-...  
Electric Convection Ovens: I  
ET-..., I GT-..., I RET- ...,  
I RGT-...  
S/S Heavy Duty Gas Ranges: 1.78-...,  
1.78-...-...  
Open Top Ranges: PVC-3-S/S,  
PVC-3.X-S/S, 6527-S/S  
S/S GAS Range: 1.7856A, 1.7854A,  
1.785372A  
Food Steamers: VL, VL-A, VS-A  
Oven: ET8  
Electric S/S Braising Pan: G-...,  
E-...  
S/S Griddle: 9-...L, 9-...R  
Steamer: SQ-24-2G  
S/S Mixer: FM-80T

- W -

WALDORF COMPANY  
ARKANSAS CITY, KANSAS  
S/S Head Flushing Cabinet: 539  
Breakup Table: 128  
S/S Gambrel: 1238

H. E. WALES & ASSOC.  
ALHAMBRA, CALIFORNIA  
Conveyor: 4001-A

WALKER STAINLESS EQUIPMENT COMPANY  
NEW LISBON, WISCONSIN  
Mixing Tank: 320 Gallons  
S/S Processing Tanks: PZ-...,  
PZ-CB-..., PZ-K-...

THE WARREN RUPP HOUDAILLE PUMP COMPANY  
MANSFIELD, OHIO

Sanitary Sandpiper Pump: SSA2-A  
Double Diaphragm Pump: SSB1-A,  
SSB2-A, SSB3-A  
Sanitary Sandpiper Pump: SET1-A

WARRICK EQUIPMENT COMPANY  
CINCINNATI, OHIO  
Vertical Packaging Machine: G-1M  
Bulk Loader Attachment: 15-T  
Vertical Feed Frank Loader:  
G-..., L-..., N-...,  
W-..., P-..., Q-...,  
R-..., J-..., S-...,  
T-...  
Patty Loader: 01526  
Patty Stacker: 07875  
Frank Loader: W4-1M4  
Tray Conveyor: 07978  
Chunk Cutter: 15481  
Feed, Ram, and Indexing Conveyor:  
08079  
Liver Chunker: D2R  
Frankfurter Sorting System: 15183

WASHINGTON PACKAGING DIVISION OF CAM  
INDUSTRIES, INC., KENT, WASHINGTON  
"Versa Wrap" Packaging Machine:  
3-..F  
"Versa Wrap" Wrapping Machine: 40  
"Form Wrap" Packaging Machine: 20

WAUKESHA FOUNDRY COMPANY  
WAUKESHA, WISCONSIN  
"Sanitary Type" Pumps: ...D0, ...GT,  
...TO, ...WR, ...RF-., 60, 130,  
134, 220, 320, 30, 34, 15, 224  
Shear Pumps: SP-..  
Meter Flow Pumps: MFC-..., AMF..  
Colloid Mill: MS  
S/S Sanitary Pumps: 12, 18, 22, 32,  
62, 132, 222, 33, 133, 223, 323

WEBLINE INDUSTRIES, INC.  
SHREVEPORT, LOUISIANA  
Conveyor: WS-...  
WEIGH RIGHT AUTOMATIC SCALE CO.  
JOLIET, ILLINOIS  
Weigh Cell-Dry Product: PMB.... (For  
dry product only).

WEIGH-TRONIX  
FAIRMONT, MINNESOTA  
S/S Bench Scale: BS-...A  
Scale: S/S Over/Under: OU-200  
S/S Scale: LC-200

WEILER & COMPANY  
WHITEWATER, WISCONSIN  
Grinder: 1162, 1666, 6, 7, 863, 868,  
1109, 1166, 1167, 16, 1668, 1612,  
1675, 878  
Screw Conveyor: ..SC  
Mixer-Grinder: MG-878, MG-1109,  
1109, SFG  
Conveyors: ..BC, ..TC  
Agitator Grinder: 1109AG, 878AG  
Table: ..FT, ..CFT  
Bone Collection Assembly: BCA  
Mixer: M-...A  
Automatic BCA Valve Assembly (To be  
installed on an accepted grinder.)  
Double Plate Assembly: DPA-...  
Feed Screw Puller: FP-1000  
Vat Dumper: WDL  
Bone Collector: BCA-A  
Screw Mixer: M16110  
Screw Mixer/Grinder: M16110/SG  
Metering Hopper: MH-60

Screw Mixer: M7225  
Grinder: 1167A, 1167B

WELDOTRON CORP.  
PISCATAWAY, NEW JERSEY  
Shrink Wrapper: 1451  
Wrapping Machines: A44-P, A-12,  
A50ST, A-40, 1501  
S/S Automatic Shrink Packaging  
Systems: 1662, 1663  
Horizontal Wrapping Machine: 1472  
Film Wrapper and Sealer: 64015 "L  
Series"  
Automatic Infeed Conveyor: 244A  
Wrapping Machine L Sealer: 6441-5  
Wrapping Machine: 1651A, A448H,  
A448N  
Automatic Stretch Wrapper: A-4  
Hi-Speed Stretch Wrap Machine: 2002,  
2004  
Wrapping Machine L Sealer: 6441A-5  
Stretch Wrap Machine: 2132

WELLS MFG. COMPANY  
THREE RIVERS, MICHIGAN  
Wellsaw (One Piece Blade): 404, 424,  
444, 464  
Saw: 504

WENGER MANUFACTURING CORP.  
SABETHA, KANSAS  
Former F-20  
S/S Smoking and Cooking Oven: 36  
Oven Cutter/Spreader Assembly: 36  
Forming Extruder: F-155

WESCO MANUFACTURING COMPANY  
LANSDALE, PENNSYLVANIA  
Platform Truck: FGMP-.....

WESTECH ENGINEERING  
SALT LAKE CITY, UTAH  
Diatomaceous Earth Filler System:  
HCFP-SOS

WESTERN DAIRY PRODUCTS DIV. OF CHELSEA  
INDUSTRIES, INC.  
SAN FRANCISCO, CALIFORNIA  
"Convair" Emulsifier: 76  
Clipping Machine: DK-1060  
"Catchall" Metal Trap Pump: 118

WESTINGHOUSE ELECTRIC CORP.  
PITTSBURGH, PENNSYLVANIA  
X-Ray Unit  
Sterilamp: WL-782-L-30, WL-782-L-10,  
WL-782-L-20, G36T6L (Note: Lamps  
must be used in accordance with  
Part 7, para. 7.16(b) of the Meat  
and Poultry Inspection Manual.)

WESTLAKE PLASTICS COMPANY  
LENNI, PENNSYLVANIA  
Cutting Board

WESTRICO, INC.  
MARYSVILLE, OHIO  
S/S Mixing Nozzle: 3-79

WEYERHAEUSER COMPANY  
ELGIN, ILLINOIS  
"Corr-Vac" Vacuum Bag Sealer: Mark  
I-..;

WHEELABRATOR-FRYE, INC.

MISHAWAKA, INDIANA

S/S Pumps: P-160-S, P-161-S

WHIRLPOOL CORPORATION

ST. PAUL, MINNESOTA

Ice Maker: CETH6AE, with Ice Bin:  
CECBSSI. J. WHITE

New York, New York

Freezing Conveyors: 700

WHITE CAP DIV. CONTINENTAL CAN

COMPANY, INC., CHICAGO, ILLINOIS

Capping Machine: VELJG, VELJ,  
VDMJG, VDMJHG, VELHG, VFLJG,  
VGLJG, 20R46A, 20R46B, 20R46C,  
20R46D, 20R46ECap Hopper: HP-11000, 6R17, 6R25,  
6R26, 6R17-DHead Spacer (For product packed in  
brine or water only): 5R15WHITLEY'S ENTERPRISES INC., COOKIT

DIVISION, WILSON, NORTH CAROLINA

Cooker: OTC...TBW

WHITNEY PROCESSING PACKAGING CORP.

NEEDHAM, MASSACHUSETTS

Mesulect Search Heat (For Metal  
Detection System): FDCheckweigher: "Quikchek" QC-100,  
"Datachek" 387932HERMAN WIEGAND GMBH

RASDORF, WEST GERMANY

Loop Tying Machine: Hangfix B-20

WILCOX MFG. COMPANY

NEEDHAM, MASSACHUSETTS

Datachek Checkweigher: 387932 Type  
DC\200WILCOX MFG. COMPANY

STOCKTON, CALIFORNIA

Trough Conveyor: STC-0117

Flat Pan Conveyor: SFPC-0117

Screw Conveyor: SSC-0119

Wire Mesh Conveyor: SWMDI-0117

Bean Hopper: BH-0119

Spiral Freezer Conveyor: LSH-ST

Metal Detector Conveyor: MD 1565

WILDEN PUMP AND ENGINEERING

COLTON, CALIFORNIA

Foodmaster Pump: M8/SP/FG/FG/FG

WILDER MFG. COMPANY

PORT JERVIS, NEW YORK

Portable Machine Stand: 175-179,  
475-479WILEVCO INC.

WATERTOWN, MASSACHUSETTS

Automatic Batter Mixers: Series V,  
Series VI

Series V Reserve Tank: 30U

Reserve Tank Assembly: Series VI

"Cryolator" Swept Surface Heat

Exchangers: 3X6, 4.5X6, 5.3X6

Automatic Batter Mixers: Series

V-PD, VI-HD

TONY WILEY COMPANY

DAWSONVILLE, GEORGIA

Poultry Marination Tumbler: MT-100

Conveyor: CB-500, TR-500

WILEY MFG. COMPANY

LOS ANGELES, CALIFORNIA

Pump: 6000

Continuous Stuffer: 3000, 6000

S/S Smoke Cage: Nesting &amp; Box Type

Ham Mold Press: Oval

WILFAB METAL CORPORATION

ROCKY MOUNT, NORTH CAROLINA

S/S Table, WP...., EWP....SB,  
WP....SBS/S Table w/Cutting Boards, WC....,  
WC....SB, EWC...., EWC....SBS/S Cooler/Freezer Racks: WCR....,  
WCR....W (for packaged product

only.)

WILKERSON CORPORATION

ENGLEWOOD, COLORADO

Air Filters, microalesters: M55,  
M10, M26, M42WILLCOX & GIBBS INC.

NEW YORK, NEW YORK

Spur Pallet: Non-Color-Coded

DON WILLIAMS EQUIPMENT CO.

BELMONT, CALIFORNIA

Bagging Machine: "Bagit" PR-1

WINGER-BOSS COMPANY

OTTUMWA, IOWA

Conveyor Table: D-2772-3

S/S Mold: A-2480

Scalding Tank

S/S Curing Vat: D-2600

Raw Material Bin: 2722

S/S Conical Hopper: C-2758,  
C-2758-2

Batching Conveyor: BC....

Conveyor: BC....

Breaking & Boning Table: B-....,  
BT....

Double Trough Conveyor: 2796

S/S Raw Material Bin: RBM-100,  
RBM-200, RBM-300

S/S Belt Breaking Conveyor: 2860

S/S Hindfoot Saw: HF-18

S/S Belly Roller: BR..

S/S Jowl Roller: JR-24

S/S Shoulder Saw: SS-29

S/S Circular Knife: FB-20

S/S Table: A, B, C, C-1, C-2

S/S Hog Head Spike Table: HST....

S/S Hog Head Spike Conveyor:

HHSC....

S/S Eviscerator Conveyor: EC....

S/S Viscera Pan Inspection

Conveyor: VPC.... (Sanitized with  
180 F. water.)

S/S Shoulder Saw: SS-29

S/S Circular Knife: FB-20

S/S Table: A, B, C, C-1, C-2

S/S Hog Head Spike Table: HST....

S/S Hog Head Spike Conveyor:

HHSC....

S/S Eviscerator Conveyor: EC....

S/S Viscera Pan Inspection Conveyor:

VPC.... (Sanitized with 180 F.

water.)

WIRE BELT COMPANY OF AMERICA

WINCHESTER, MASSACHUSETTS

S/S Belt (Food Contact): Flat-Flex

90 1/4 Turn Conveyor: FT-S

WIRE CONVEYOR BELTS

EASTON, MARYLAND

Dura-Flex Belt: M22 (For Packaged  
Product Only)WIRE MESH PRODUCTS, INC.

YORK, PENNSYLVANIA

S/S Wire Mesh Belt: B-36-36-18-SS,  
B-42-27-14WIREMATION INDUSTRIES, INC.

LANCASTER, PENNSYLVANIA

S/S Mesh Belts (Food Contact):

PB-24-20-16, PB-36-20-12,

PB-36-30-16, PB-48-32-16,

PB-48-48-16, PB-48-48-19,

PB-60-60-18

WISCO INDUSTRIES, INC.

OREGON, WISCONSIN

Wrapping Machine: "Deli-Wrap" 630

WIXON, USA, INC.

MILWAUKEE, WISCONSIN

Sausage Dip Tank: DTC, DTS

WOLFE AND SONS SHEET METAL COMPANY,

NASHVILLE, TENNESSEE

Belt Conveyor: SBC-101, SBC-102

Table Top Conveyor: TT-1001

WOLFING AMERICA, INC.

MONTPELIER, VERMONT

Grinders: C-400-2T-70SSBW,

C-250-1T-702SSBW, C-250-RSSBW,

C-160-1T-72SSBW, C-160-Var-SSBW,

Universal C-400, C-250

"Wolfking" Single Shaft Mixer:

SSM...., Universal C-250

"Wolfking" Twin Shaft Mixer:

TSM....

Mixer/Grinder: 1000/160, 1000/250,

1500/250, 2000/250, 3000/250

Lift: L10

Constant Flow Device CFD.

Automatic Bone Chip Eliminator:

A/BES

Rota-Freezer: H-1200

WOLFING DANMARK, INC.

BLACKLICK, OHIO

Portioning Device: PD 140/...

WOLFING DANMARK, INC.

COLUMBUS, OHIO

Automatic Bone Chip Eliminator:

A/BES

Frozen block Conveyor: WK-400

Grinders: C-400-2T-70SSBW,

C-250-1T-70SSBW, C-250-RS-SSBW,

C-160-1T-72SSBW, C-160-CAR-SSBW,

Universal C-400, C-250, C-140

Mixer/Grinder: 1000/160, 1000/250,

1500/250, 2000/250, 3000/250,

"Wolfking" Single Shaft Mixer:

SSM....

"Wolfking" Twin Shaft Mixer:



TSM-....  
Mixer/Grinder: SSMG 200/140  
Twin Shaft Mixer/Grinder: TSMG  
400/140  
Inclined Screw Conveyor: 300  
Horizontal Screw Conveyor: 250  
Vertical Screw Conveyor: 250

WOLFTEC, INC.

HIGHLAND, NEW YORK  
"Loma" Metal Detector: 3S, 3F, 3S-P  
Electrically Operated Diverter  
Valve: ARV-60, ARV-100  
Alpine Cutter: PB-50, PB-60, PB-80,  
PB-125, PB-200, PB-300, PB-500  
Alpine Clipping Machine: DK-1060  
Automatic Vacuum and Stuffer:  
"Alpina" KF-1140  
Piston Stuffer: "Alpina" EWF 30-1150  
Sausage Casing Wash Machine: WB-550  
Bacon Press: SP-840

WOLVERINE CORPORATION

METHUEN, MA  
Conveyorized Meat Cooker: SB-...-...

WOLVERINE WORLD WIDE INC.

ROCKFORD, MICHIGAN  
Double Side Hog Skinner: VPS  
Single Side Hog Skinner: S20U  
Hog Skinner: VDS  
Fletcher: P-278

WOODMAN COMPANY, INC.

DECATUR, GEORGIA  
Clipper Packaging Machine: VGP-MP,  
VVF-MP, NW-MP, VGF-MP  
Packaging Machine: FWDP-8 (MP),  
FWDP-16 (MP), "Profitmaker"  
PS-1025 VII-MP

WORCESTER CONTROLS

WEST BOYLSTON, MASSACHUSETTS  
Ball Valve: ...WK4466-....  
Ball Valve (3 Way):  
..TWK4466-....

WORLD CONTAINER CORP.

EAGAN, MINNESOTA  
Collapsible Combo Bin (w/suitable  
liner): Keeper II

WRAPPING MACHINERY CO.

FRANKSVILLE, WISCONSIN  
Plastic Sealer: 4  
"PackRite" Meat Sealer:  
Poly-Motor-Jaw

WRIGHT MACHINERY COMPANY, INC.

DURHAM, NORTH CAROLINA  
Wright Counter: SS  
Mon-O-Bag Weighing System: WM-S,  
WMV-8  
Mon-O-Bag Volumetric Filler: WVF-S  
Bag Forming and Sealing Machine:  
BM-S

WSE, INC.

LAGRANGE, ILLINOIS  
"On-The-Fly" CO2 Chiller-Blender:  
CB-30..  
Concentric CO2 Applicator (With  
suitable exhaust system), 771001,  
810203  
Standard CO2 Applicator (With  
suitable exhaust system), 5X12B,  
5X12B, 5X12BF, 5X12I, 5X12IF  
Conical CO2 Applicator (With  
suitable exhaust system) 5-6X12B,  
5-6X12BF  
Standard CO2 Applicator (With  
suitable exhaust system). 780605

WYSSMONT COMPANY, INC.

PORT LEE, NEW JERSEY  
Turbo Dryer: Q32-201

- X -

XACTICS LTD.

SAINT JOHN, NEW BRUNSWICK, CANADA  
Insulated Poly Combo Bin: X-...

XYTEC PLASTICS, INCORPORATED

TACOMA, WASHINGTON  
Plastic Lugs: 2008, 2009

- Y -

YORK DIVISION, BORG WARNER CORP.

YORK, PENNSYLVANIA  
Flake Ice Machine: DER-26F-D

- Z -

ZESTI SMOKE

CROSSVILLE, TENNESSEE  
S/S Storage Tanks: LSBS-....

ZONE INTERNATIONAL

QUEBEC, CANADA  
Hide Puller: Z-871

E. F. ZUBER ENG. & SALES

MINNEAPOLIS, MINNESOTA  
Stuffer: "E-Z Pakmobile" SS-75,  
SS-76 (Recirculated water replaced  
with fresh water every four hours  
and will contain no less than 20  
ppm of residual chlorine at all  
times during operation.)  
"EZ" Food Handling Cart: 1975  
Automatic Stuffer (Water not to be  
reused): S.S.  
S/S Cooker: EZ 76-SS  
Brine Adaptor: 78, 780S  
Stuffer: E-Z Pak Mobile: P-83, S-83  
E-Z Pak Portion Control Cover: PC-83  
(Recirculated water replaced with  
fresh water every 4 hours and will  
contain no less than 20 ppm  
residual chlorine at all times  
during operations.)  
Offal Handling Cart: "E-Z" 1986





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